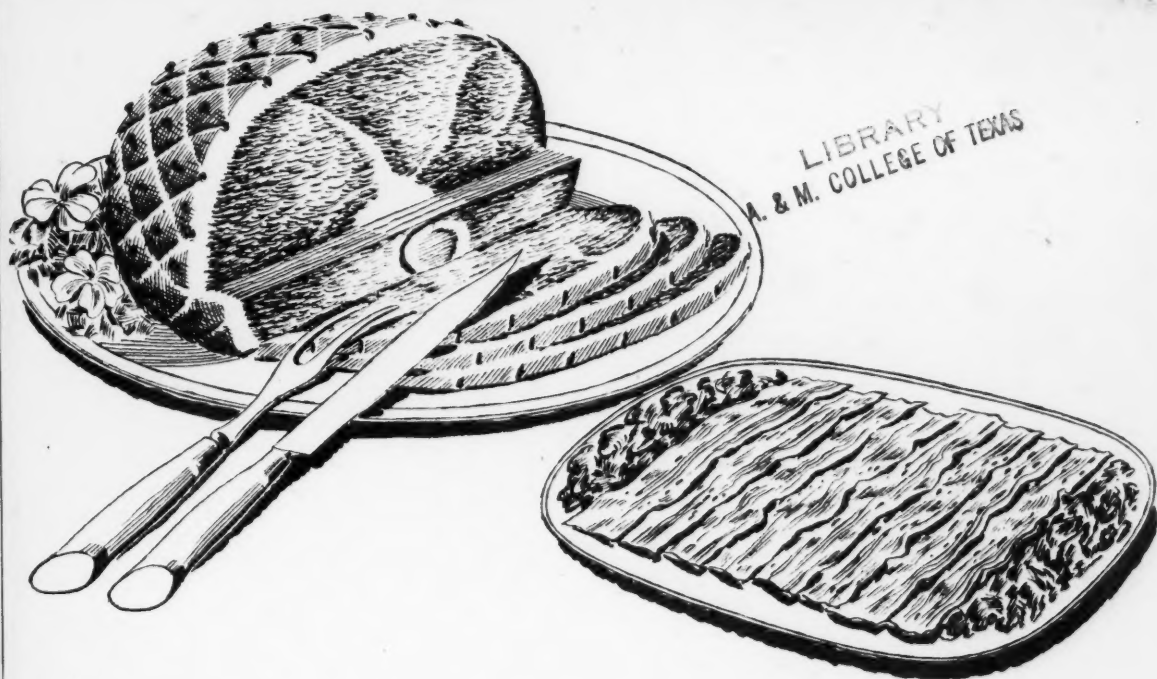


THE NATIONAL

JANUARY 2, 1952

# Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



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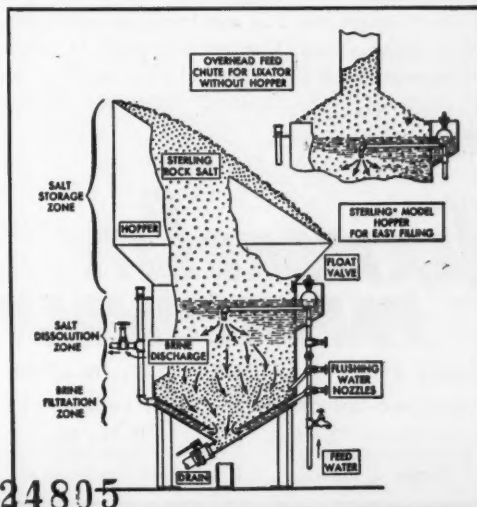
No handling or attention is required beyond the hopper-loading stage—gravity does all the work. The Lixate Process is adaptable to almost numberless industrial requirements, large or small.

\* Reg. U. S. Pat. Off.

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(Mail and Wire)

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ANNUAL MEAT PACKERS GUIDE

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### **Outlook for Meat Industry Favorable: WSMFA**

The year 1953 promises to be one of the best years for the meat industry in the past four or five years, E. F. Forbes, president, Western States Meat Packers Association, said in a year-end statement. The imminent scrapping of government controls over the industry and the expected increase in livestock supplies should bring about a more profitable year. For Forbes' complete statement, see page 19.

### **Eisenhower Appoints AMI Officer to Committee**

President-elect Eisenhower this week appointed an agricultural advisory committee of 14 members to help draft a farm program. It will function until inauguration day and probably for a short time thereafter, an Eisenhower aide said. Chairman of the committee is W. I. Myers, dean of the college of agriculture, Cornell university, Ithaca, N. Y. Homer R. Davison, American Meat Institute, Chicago, is a member. Davison, who has been vice president of the AMI for more than 20 years, is widely known to farmers and livestock producers. Other members include Albert Mitchell, a director and past chairman of the National Live Stock and Meat Board and prominent in livestock circles; Romeo Short, a vice president of the American Farm Bureau Federation, and Harry J. Reed, dean of the Purdue university college of agriculture.

### **DiSalle Urges Staff to Reduce Backlogs**

At a brief ceremony during which he took the oath of office as the fourth economic stabilizer, Michael V. DiSalle urged the staff of the various agencies constituting the ESA to work overtime, if necessary, to reduce work backlogs now pending. These are primarily wage and price increase petitions. DiSalle repeated his view that the nation cannot afford to set aside wage and price controls at this time.

### **DiSalle Trying to Reconstruct WSB**

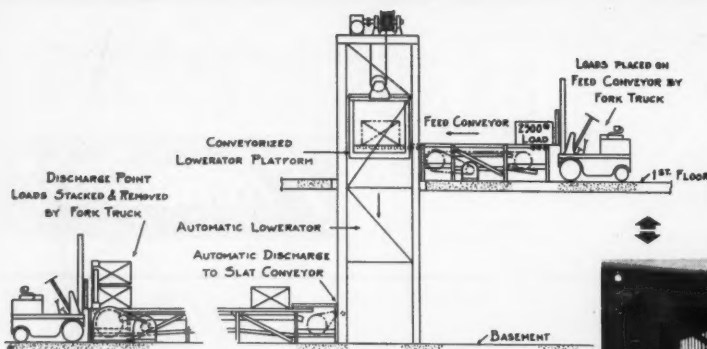
In separate statements, the National Association of Manufacturers and the U. S. Chamber of Commerce last week declined to nominate candidates for appointment as industry members of the Wage Stabilization Board. Industry members walked out on December 6, after President Truman had overruled a wage board decision to cut 40c off the \$1.90 per day raise for soft coal miners.

### **Livestock Prices Dropped 3% in Month**

The Department of Agriculture reported that prices received by farmers for their products declined 3 per cent in the month ended December 15 to the lowest point in more than two years. Declines in the prices received for cattle, hogs, eggs, milk and cotton were primarily responsible for the lower price index. At the same time, lower prices were reported paid by farmers for several items, including feeder and replacement livestock. The parity ratio declined to 96 in mid-December, lowest since April 1950.

### **Business Activity Rises in Late 1952**

The Department of Commerce reported gains in practically all segments of the economy in October and November. This includes consumer spending, personal income and retail sales. Civilian employment, at 62,200,000 in November, set a new high for the month. The increase in business was despite the fact that federal defense expenditures rose more slowly than earlier this year.



ABOVE: Industrial truck operator places load on conveyor and forgets about it as lowerator automatically transfers product to basement level.

LEFT: In basement, load automatically stops at pick up point from which another truck transports it to proper work area.

## Move Loads in Two Planes Automatically

**I**NSTALLATION recently of equipment that moves material in the horizontal and vertical plane has cut unloading time by 66 per cent and freed both an elevator operator and an industrial truck operator for other duties.

While this equipment, called the Conveyor-Lowerator, was not installed in a meat plant, its functional operation is adaptable to a number of uses in meat plants. Wherever material is moved from one fixed station via elevator for discharge at another fixed station, the technique presents potential savings in material handling costs.

Instances of this type of handling within the meat packing plant are: Receipt of outside meats for cure and processing, movement of manufactured product to stuffing and processing rooms, and vat lot movement of weight ranged and graded product from the cutting department to the curing cellar. In all of these examples the product moves in a relatively steady flow from one fixed point to another. If conventional elevator handling is employed, the newly developed technique

offers possibilities for lowering material handling costs.

At the outset, it should be noted that the system handles loads comparable to vat and tierce loads. The photos here show movement of 2,400-lb. skids of tin plate at the Continental Can Co. plant in Baltimore.

Prior to the installation of the system, loads of material to be moved from a first floor loading dock were trucked by industry trucks to an elevator. Here two skid loads of material were placed on the elevator for one trip to the basement storage area. Rates of handling with the industrial trucks exceeded the capacity of the manually-operated conveyor with the result that material had to be stored at the elevator entrance and then re-handled. At the basement level the material was taken off by industrial truck operators. Total time of unloading incoming material was 30 minutes per load.

Now the Conveyor-Lowerator system—designed, built and installed by Gifford-Wood Co., Hudson, N. Y., performs in an automatic pattern the ma-

terial moving operation. Incoming loads are placed on the first floor conveyor which feeds them to the Lowerator, which in turn lowers the product to the basement storage area where it is automatically transferred to the basement conveyor and carried to the discharge point.

The whole unit is monitored by an electric eye. Removal of the material from the discharge end of the conveyor makes the electric eye beam which starts the system. The arrival of the skid load breaks the beam, stopping the whole operation.

When this takes place the Lowerator discharges its present load to the basement conveyor and returns to the first floor for another load. A load is fed to the Lowerator by the first floor conveyor and automatically stops in the center of the Lowerator tray. The loaded mechanism returns to the basement. In the meantime the first floor operator places another skid load on the feeder conveyor.

The system operates automatically except at the beginning and end of a loading cycle when there are not suf-

efficient skid loads to operate the system by the electric eye. An auxiliary eye beam has been placed at the discharge station. Higher than the normal skid load operated eye beam, this beam is activated by raising the forks of the industrial trucks.

For positive safety, each movement is controlled by an electric eye and limit switch so that each conveying unit will not move its load unless the next conveying unit is ready to receive it.

With the installation of the Conveyor-Lowerator system of material handling the plant cut unloading time by 66 per cent, from 30 to 10 min. Of course, part of the savings is due also to the shortening of the haul distance by 140 ft.

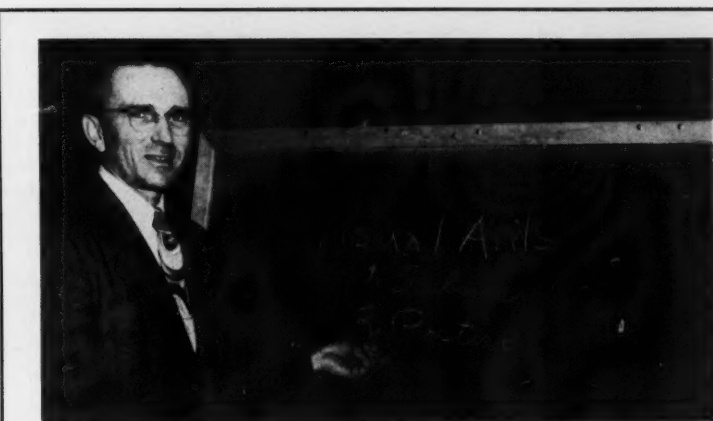
The platform of the lowerator is made of a section of live-roll conveyor. This live-roll platform is raised and lowered by a 7½-hp. hoist. The basement conveyor is at right angles to the first floor conveyor so the tray of the lowerator is rotated 90 degs. while descending or ascending. This is done by guides along the walls. The two horizontal conveyors are of the slat type to support the heavy loads. The first floor conveyor is driven by a 2-hp. motor and the basement conveyor by a 7½-hp. unit. Both of these drives and the lowerator shaftway are protected by guards.

As mentioned earlier, the system could be used in packinghouse departments with a fixed and uniform flow of product, such as vat loads of hams from cut to pickle pumping room. The Lowerator can move loads any desired vertical distance. Engineering could adapt the system to feeding from two floor levels if this were desired in plants where a department, such as cutting, occupies two floor levels. While the feeder conveyor moves forward only one load unit per cycle, its length could be sufficient to allow for the peaks in arrival of material. With a fork truck the materials could be spaced on the spur of this conveyor. Likewise both conveyors could be at ground level where they would receive from and discharge loads to the hand guided type of industrial truck.

## USDA Announces Changes In Areas Under Quarantine

The Department of Agriculture has removed federal quarantine restrictions, imposed because of the swine disease vesicular exanthema, in three states, Illinois, Ohio and Connecticut. Part of Tennessee was added for the first time.

The area of quarantine in Tennessee includes all of Shelby county and that part of Fayette county lying west of State Highways 59 and 76. In addition, Cooper township in Kalamazoo county, Mich., was placed under quarantine for a second time. Infection was discovered in Wisconsin, since the date of the last change in quarantine orders. However, no federal quarantine was established as the infected hogs were quickly



## Plan Safety Lessons for 1953

**M**ESH GLOVES, back injuries and the little, unexpected "breaks" that cause accidents will be in for a thorough airing at the 1953 meat packing session of the National Safety Congress. Thus decided the executive committee at a meeting in Chicago recently.

With back injuries on the increase, Dr. K. F. Kapov, medical director, Armour and Company, has been delegated the task of preparing a complete report on this safety problem.

Mesh gloves came into the limelight at the AMI convention last October, being the item of greatest interest in the safety booth. The entire range of mesh gloves useage as pertaining to safety and production will be explored. This topic may prove doubly interesting due to the possibility of unfavorable regulatory action on the part of the inspection division.

The little things that cause pain and heartache to workers and their families highlighted an informal discussion at the meeting. Joseph Pochop, general chairman, told how a gust of wind and a freight car sent two men to the hospital for several months. The men were painting the side of a building from a hanging scaffold. There was adequate clearance between the scaffold and a switch track below. However, a strong gust of wind swung the scaffold outward as a train moved by. The edge of the scaffold caught the top of a freight car and the men were spilled to the ground. Pochop is pictured at blackboard above.

**A**NOTHER INCIDENT involved a loading dock car steward who decided to check an order in the bunker end of a refrigerated car. Without taking the precaution of in some way indicating his presence in the car, the steward started to check the load. While he was at the far end the car door closers shut the car door and passed on. The car was shuttled into the yard. Luckily for the trapped steward, the yardmaster checked the interior of the car before sealing it. The frightened and chilled steward scampered out. But for the yardmaster's inquisitiveness, the steward would have found himself, or rather have been found, in Wilkes-Barre.

At the suggestion of Martin Cernetisch, safety director, John Morrell & Co., the committee reviewed the NSC meat packing safety film, "Pack With Safety." The film was judged suitable with the exception of minor revisions. Charles Alexander, director, industrial safety, NSC, told the committee a 10 to 12 minute industrial safety film for a specific industry could be made at a cost of \$7,000 to \$8,000. Strictly functional films of the same length can be produced for about \$2,000, he said.

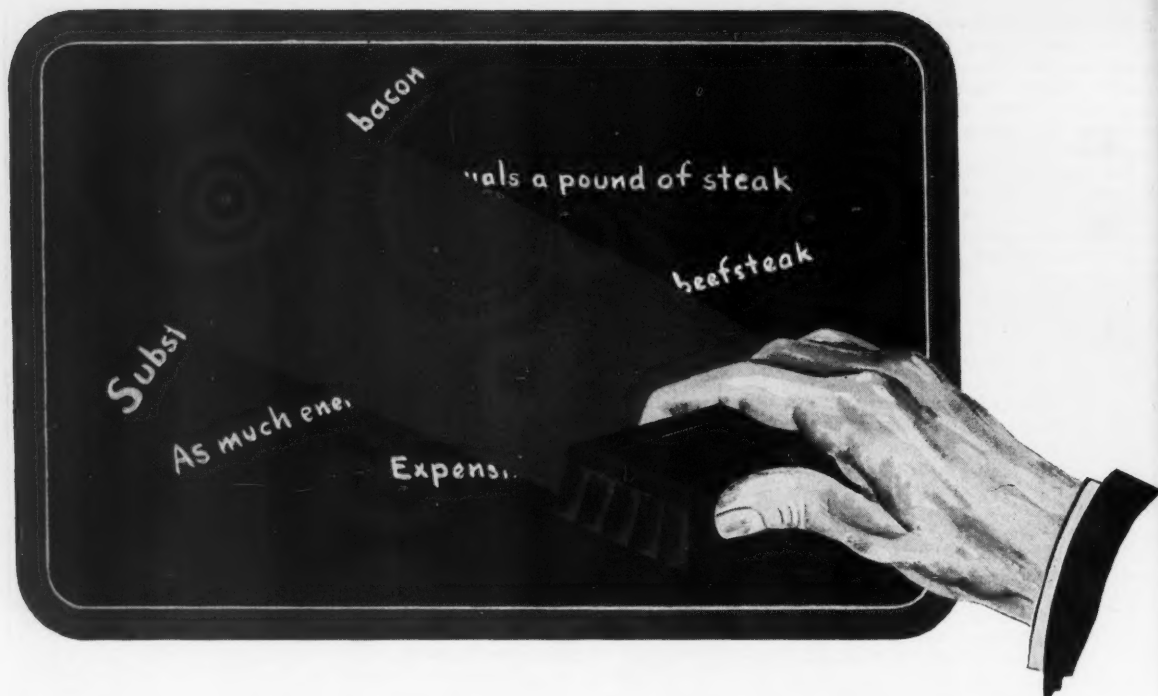
processed. Swine suspected of having the disease are now under observation in San Antonio, Tex.

Quarantines were lifted in Hartford county, Conn.; St. Clair county, Ill., and in Middlebury Heights township, Cuyahoga county, Ohio. These were the only areas in these states under quarantine.

On December 24 the state of Florida imposed restrictions on shipments of pork from Tennessee and Wisconsin.

## Revise Scabies Regulation

The California state department of agriculture has revised its sheep scabies disease regulation. All sheep shipped into California for immediate slaughter or otherwise must have a permit and be inspected. Permits may be obtained from Dr. J. E. Stuart, chief, Bureau of Livestock Disease Control, California State Department of Agriculture, Sacramento.



## Erasing Mis-Statements About Meat

**AMI's public relations staff sets the facts straight for ad men and others who turn out publicity unfavorable to meat.**

**A**S MUCH energy value as beefsteak" . . . "A wonderful substitute for bacon."

Correcting such mis-statements as these—which appear all too frequently in paid advertising and other printed matter—has always been an important phase of the American Meat Institute's public relations work. Recently the AMI has intensified its activities along this line.

There are two reasons why stepped up activity is needed. One is that because the Institute, the National Live Stock and Meat Board, other industry associations and meat packers have done such a fine job of promoting meat as an excellent source of high quality protein, meat has become in the minds of the average American the No. 1 protein food. Further, Americans have become acutely vitamin and protein conscious. Therefore manufacturers of other foods are trying to climb on the bandwagon.

The other explanation for the increasing number of comparisons with meat is that the price of meat has figured prominently in the news during the last few years. Certain other food manufacturers are taking advantage of this situation by suggesting their products as substitutes for meat.

The manner in which the AMI deals with unfavorable publicity follows, in general, a pattern of pointing out the false facts and suggesting a better way of promoting the food product in question.

When the AMI becomes aware of a statement—in a magazine, newspaper or on radio or television—which puts meat in an unfavorable position or which contains incorrect information concerning meat, the association's public relations department writes to the president of the company or the person making the statement.

In every case except one, the president has given instructions to the company's advertising department and to its advertising agency to stop using that particular copy. Generally, the owner of the business does not realize that his company is damaging another product, and in most cases the damage is unintentional.

The letters are written in an amiable and friendly vein. They do not criticize the product being advertised but point out briefly some of the mis-statements, citing the authority such as the American Medical Association. Then the Institute always comments that it believes a good product can and should be sold on its own merits, that attempt-

ing to sell a product as a substitute for another does not appear to be the best method of advertising food since it implies that the one product is inferior to that for which it is being substituted.

Recently a large manufacturer began advertising a new type of macaroni which it claimed to be higher in protein content. An initial ad in the campaign contained several inaccuracies. In a letter to the company's president Norman Draper, director, AMI's department of public relations, called attention to some of the false comparisons in the ad. Draper wrote, in part:

" . . . It is a fact, of course, that all foods, with the exception of fat and sugar, contain protein. But the protein of some foods is not the same as the protein of other foods, in that it is not biologically complete. That is, the protein of some foods is deficient in one or more of the amino acids which go to make up protein. Yet, the advertisement to which we refer mentions that your products are 'rich in natural proteins—contain essential foods for sound health,' etc.

"Then there are tables which purport to show that a pound package of this macaroni contains 'more protein than these healthful foods,' and in this con-



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Creating attention is the first step toward making a sale. Daniels wraps have built-in attention value. Each little wrap, designed for you by **DANIELS** is a member of your sales force.

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MANUFACTURING CO.

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nection five loin lamb chops are shown. In another table there are statements to the effect that it 'contains less fat-producing calories than these important foods.' A long list of foods appears in this chart. Number one on the list is lard which, of course, being pure fat, does register a large count of calories. But the portions listed are for 4 oz. It is inconceivable to us that anyone in America would sit down and eat 4 oz. of lard. In still another table the protein, B vitamin and iron content are shown when macaroni products are used in combination with other foods. It would seem to be fairly obvious that some of the content statements are based on what is obtained from the other foods. This seems to be quite natural because it is rare for anyone to eat macaroni or spaghetti except in combination with other foods or with a cheese or meat or tomato sauce.

"In this general connection you may have observed that we for many years have been promoting macaroni and spaghetti in advertising and food page publicity along with various meat products, and we have been happy to do so. Whenever we can we always try to take off our hat to other good foods, including macaroni and spaghetti.

"But all of these are details. What we really should like to suggest is that it should be possible to promote your excellent products on their own many merits and without, in effect, disparaging other good foods. The way this advertisement is put together, in our opinion, disparages various of our products because, for example, it makes it appear that beef contains 'fat-producing calories.' Yet, reducing diets prescribed by physicians, and those acceptable to the Council on Foods and Nutrition of the American Medical Association, specify the use of considerable quantities of lean meat. This is largely because the protein of meat contains all of the amino acids essential to health, and a deficiency of one or more of these even for a few days has been found by competent medical authorities to be dangerous to health and well-being."

Sometimes the AMI finds it necessary to censure an advertiser for pointing to the price of meat as a "horrible example" of high prices. The AMI explains that not only are we living in times of inflation, but that some cuts of meat which furnish the same excellent food value are reasonably priced.

An example is a recent advertisement by a large dairy company for cottage cheese which carried a headline, "The Nourishment of Expensive Beef Steak at one-fourth the Cost!"

"Of course, the statement is not factually accurate," the AMI letter to the company president stated. "For example, there is no appreciable amount of food iron (important nutritionally) in cottage cheese. Nor does cottage cheese contain certain vitamins and other minerals found in beef steak. However, these are not the real

points which we wanted to make.

"The principal point is the picking out of 'expensive beef steak' and comparing it with cottage cheese. Admittedly the cost of fancy steaks from fancy grades of beef is up—but relatively no higher than many other things. We are living in times of inflation, and there doesn't seem to be anything that anyone of us can do about that. However, there are many other cuts of meat which furnish many of the nutrients found in cottage cheese and they are not 'expensive' any way you look at them. This is particularly true right now (April 18, 1952) in the case of many cuts of pork. Yet the 'copy' in the advertisement speaks of 'costly meat,' in general terms.

"Admittedly, cottage cheese—like other milk products—is a very excellent source of protein, and we often have pointed this out. Also, cottage cheese is a very fine food considered from other angles.

"But, being such a good food, would it not be possible to have it promoted on the basis of its own merits rather than comparing it with 'expensive beef steak' or any other kind of meat? As you know, we have been having a lot of trouble with the OPS, its ceiling compliance regulations and things of that kind, so naturally we now are even more sensitive when someone endeavors to sell their product by disparaging ours, on a cost basis, or on a nutritional basis."

A similar case was an important chemical company's ad (promoting a chemical brush killer) which appeared in *Time* magazine. It pictured a woman shopper at a meat counter. The butcher was holding up a beautiful cut

of meat and the woman exclaims, "So . . . that's a steak." The copy remarked that "about the only acquaintance some young folks have today with the better cuts of meat is a joking acquaintance, prices being what they are. It goes on to say that more pasture would help the meat supply.

The Institute wrote the company that certainly more and better pasture would help, but pointed out that it is "disturbing" when someone, especially a company which looks to the industry for many customers, goes out of its way to talk about the price of meat.

A meat packer called the Institute's attention to a statement appearing on the milk bottles of a certain dairy: "Energy-wise you get a break; one quart of milk equals a pound of steak." The Institute wrote the president of the dairy, who replied that the bottles went out on the route before he knew it and without his approval and were being recalled immediately.

Not long ago a dog food manufacturer ran an ad which contained such misleading statements as "muscle meat is also deficient in minerals" and "meat varies in its value for reproduction." The AMI wrote the firm that such statements distinctly disparage meat as a good and nutritious food and that many people consider themselves rather close to their dogs and what they eat and would apply the statements to their own diets.

During the recent campaign for the presidential nomination, the *New York Times* quoted Senator Kefauver as saying that he favored the establishment of a Senate committee on consumer interests to discover how the price of pork chops, for example, had dropped less than the price of hogs during the year ending in February.

The American Meat Institute wrote to the paper's financial editor, with a copy to Kefauver, stating that at that time the composite price of wholesale pork and lard was 19 per cent lower than a year ago, which was about the same as the live hog drop. It explained fully why the center cut chops seemed to be priced high.

The Institute takes advantage of all these opportunities to explain how supply and demand determine the price of meat.

The Institute has had to write a number of letters to doctors and to columnists who said that eating too much meat may lead to common heart diseases. In these instances the Institute cites its own medical advertisements, which are approved by the Council on Foods and Nutrition of the American Medical Association.

Fortunately, not all statements regarding meat are unfavorable. Sometimes the Institute comes across material which is highly favorable to the meat packing industry or to its products. In this event, the Institute sees that it gets wide distribution.

A good example is a letter received late this fall from Robert E. Hardy



Continental Can Co. is producing a line of waxed paper containers for moist, refrigerated products, called "Table Treat." With attractiveness as the chief aim, Continental tested six patterns. The fresh pink and green "Dogwood" flower design was chosen a 10-to-1 feminine favorite. This floral pattern, plus the transparent monopane lid which shows a clean, protected product, gives the containers high display and eye-catching appeal.

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C. Hardy

y 3, 1953

of Los Angeles, who had seen some of the Institute's nutritional advertising. Hardy wrote:

"Recently I had the good fortune to observe for the first time your ad, 'Meat After Surgery.' I wish I might have seen it 40 years ago!

"After 20 years of not eating much meat regularly, due to the influence of 'screwball' dietitians and 'health food fadists,' I am an old, weak man at 62, having suffered repeated serious virus infections with fever of various types. I lived mostly on vegetables, fruits, starches and dairy products, and developed a first class enlarged liver condition from the latter.

"Finally, a few months ago, following the most recent illness, I have landed in the hands of a 'good' doctor who insists I eat meat daily and plenty of it, having decided most of my illness has been the result of malnutrition and assimilation due to lack of sufficient 'amino acids,' and protein and vitamins! He must be right, since the improvement is already remarkable, and now your 'ad' gives me further faith."

In recent years the Institute and many meat packers have been trying to get the public to understand how very small the profits of the meat packing industry are. Recently the Institute based an editorial release on a splendid advertisement of the Warner & Swasey Co., a machinery manufacturer. It treats the subject of profits in a novel manner. The ad points out first of all that "The very existence of the world depends on profits." It uses agriculture as an illustration, stating that a farmer plants one potato and gets back about 15, for a profit of more than 1,000 per cent. He plants a pound of corn and gets back 336 lbs., for a profit of 33,600 per cent. "To legislate against profits is as silly as to legislate against things growing," the advertisement concluded.

In its copy, the AMI used the very small profits of meat packers to indicate that business profits in many cases are too small. It went on to state that there has been much misrepresentation of the profits earned by packers.

"A good current example is the meat industry, which has come in for much criticism because of the price we pay for its products. On the average the profit earned by the meat packers has been running at substantially less than 1c out of each dollar of sales."

These editorial articles are distributed and widely published throughout the United States to country weekly newspapers and small city dailies.

All of this work supplements the principal public relations activities of the Institute. Currently a series of factual public relations messages about the industry is running in a diversified list of national publications. These messages are designed to inform and enlighten leaders of thought and public opinion who play a major role in influencing the attitude of the American people toward the industry, its activities and its products.

## CONTROLLED MANUFACTURE EVERY STEP OF THE WAY...

### THAT'S JULIAN!

JULIAN Smokehouses are built by Julian experts in our own shop and foundry... your assurance of really dependable smokehouse performance. The day-to-day and the year-to-year trouble-free performance is the result of Julian's long experience and expert engineering "know how". Remember: JULIAN is the symbol of the BEST in Smokehouse Equipment. Contact Julian today!



## Julian ENGINEERING COMPANY

Manufacturers and Contractors: Smokehouses, Process Piping and Refrigeration  
5445 NORTH CLARK STREET • CHICAGO 40, ILLINOIS

Authorized Distributor for Worthington Corporation  
WORTHINGTON

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OUR **72<sup>ND</sup>** YEAR

SERVING THE INDUSTRY WITH

# Natural Casings

The  
Casing House

## BERTH. LEVI & Co. Inc.

- CHICAGO
- BUENOS AIRES
- LONDON
- NEW YORK
- WELLINGTON
- SYDNEY



## Expert Advises: Examine All Aspects Of Pension Program With Caution

**T**WELVE cautions to meat packers who may face pension demands in 1953 were listed this week by Edwin Shields Hewitt, specialist in pension and deferred compensation programs. Such demands may be expected to follow adoption of the recent Armour and Company pension program—first negotiated plan in the packing industry.

Hewitt, head of Edwin Shields Hewitt & Associates, with offices in Libertyville, Ill., and Chicago, said that packers might well consider the following suggestions:

1. The most successful pension plans are "tailor made." Companies' problems and needs differ widely. While it may seem easy simply to duplicate a plan installed by another company, such a course may prove costly.
2. It is hazardous to base major decisions on a single set of specifications. Specifications may be changed in innumerable ways—and each change in the plan will, of course, alter the costs.
3. Momentary pressures should not be allowed to influence basic decisions. Examine every assumption—is it sound or is it merely a sales argument? The liabilities of any benefit program are too great to be accepted without careful analysis.
4. It is important not to single out

any one benefit for examination alone. In order to produce maximum benefits for the dollars spent, it is necessary to consider all benefits together and thus avoid overlapping costs.

5. If possible, keep negotiations for pensions separate from wage negotiations. Pensions are a long-range commitment and are not likely to be adjusted downward in the future under any conditions. Wages, on the other hand, tend to follow general or company economic conditions and are subject to constant change.

6. Attempt to negotiate only on the basis of benefits. Negotiations on a cents-per-hour basis often have proved unsatisfactory. Even if an employer reaches an agreement with his employees regarding a given number of cents-per-hour, he must then begin negotiations a second time in order to determine benefits.

7. Consider how benefits and liabilities will appear in the future under varying conditions. It takes a telescope as well as a microscope to gather the facts needed for sound judgment.

8. It is not necessary to include all employees in the same program. It is as logical to say that the same formula for benefits should apply to all employees as to say that the same yard-

stick should be used to measure everyone's compensation.

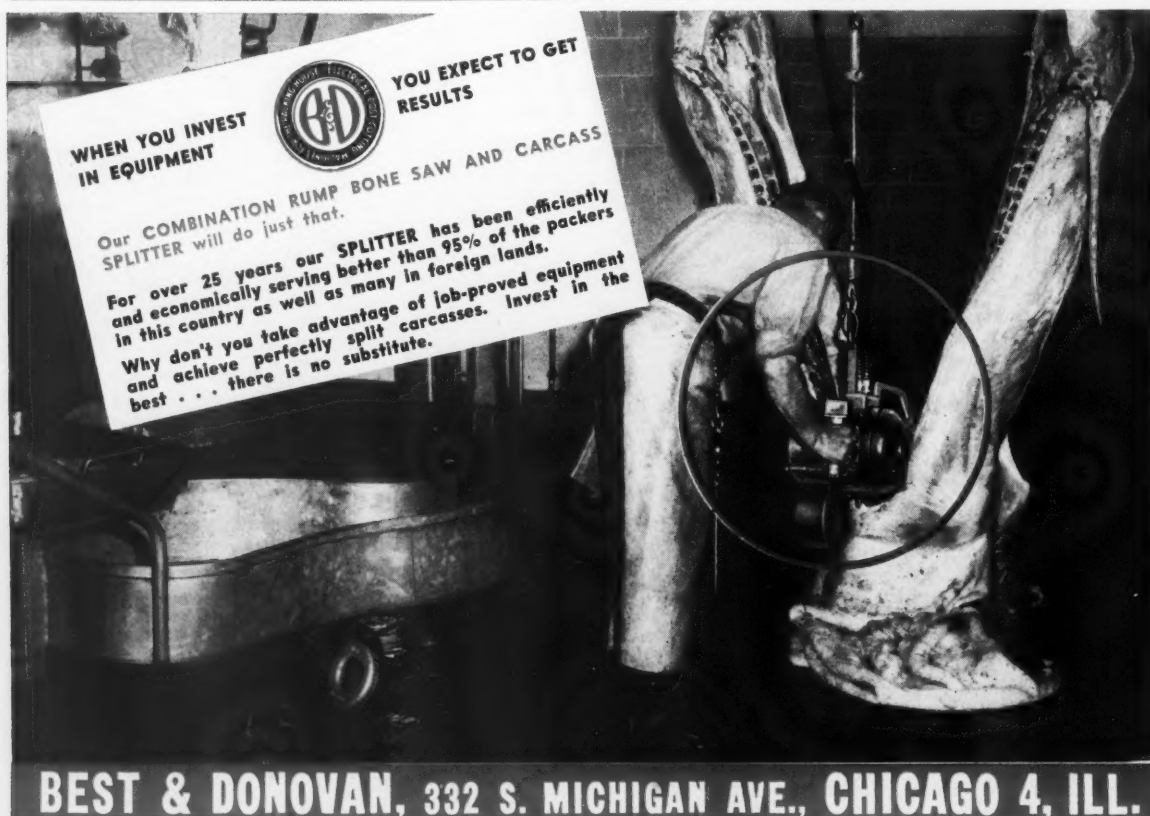
9. Determine the objectives of a program. Retirement plans should be tailored to the objectives. It is difficult to develop sound plans using the traditional bargaining method of demand and counter proposal.

10. Policy can be formulated effectively only after objectives have been set forth. This procedure will enable management to determine whether transfer, retention or retirement—or some combination of them—is the best method of solving the problem of the too-old employee. In practice, most employers and employees would agree that a sound policy should embrace facilities for transfer, retention and retirement.

11. Develop a program to implement the policy. There are almost limitless alternatives to be studied. Each one, of course, produces a different effect both on the liabilities and benefits.

12. It is hazardous to wait until demands are received before carefully exploring the subject of pensions. Determine well in advance of bargaining, company objectives and attitudes, and develop basic specifications for a plan to accomplish these objectives.

Both employer and employees should be given the means to understand the background of all decisions and their probable consequences. This is of prime importance since the commitments involved are among the largest an enterprise will ever face.



**WHEN YOU INVEST IN EQUIPMENT**

**YOU EXPECT TO GET RESULTS**

Our **COMBINATION RUMP BONE SAW AND CARCASS SPLITTER** will do just that.

For over 25 years our **SPLITTER** has been efficiently and economically serving better than 95% of the packers in this country as well as many in foreign lands.

Why don't you take advantage of job-proved equipment and achieve perfectly split carcasses. Invest in the best . . . there is no substitute.

**BEST & DONOVAN, 332 S. MICHIGAN AVE., CHICAGO 4, ILL.**



Production's  
up 37%



thanks to  
**OAKITE**  
hog-scalding

SOAK your wire-haired hogs in an Oakite scalding solution, and get results like these:

Production stepped up from 170 to 233 hogs an hour.

Only 7 out of 647 hogs retained for further shaving.

Potent Oakite solution quickly softens bristles, helps make hair removal quicker, more thorough. Carcasses come out clean, free of scurf, easy to handle.

**Other advantages, too:** No damage to hides. Less drag-out of solution. No insoluble deposits on equipment. Scalders stay clean. Economical! Average solution uses only 4 to 8 pounds of Oakite compound to 1000 gallons of water.

**See for yourself:** Ask your local Oakite Technical Service Representative. He'll work out a formula to fit your facilities, your water supply, type of hog you're processing. Call him today, or write Oakite Products, Inc., 20A Rector St., New York 6, N. Y.

SPECIALIZED INDUSTRIAL CLEANING  
**OAKITE**  
MATERIALS • METHODS • SERVICE

Technical Service Representatives Located in Principal Cities of United States and Canada

## Sees More Prosperous Year for Industry

E. F. Forbes, president and general manager, Western States Meat Packers Association, issued the following statement last week on the outlook for the meat packing industry:

"I believe that the year of 1953 promises to be one of the best years for the meat industry in the past four or five years.

"The chief contributing factors to a favorable outlook are the imminent scrapping of government controls over our industry and the notable increase in supplies of livestock available to our industry for slaughter.

"The increase in livestock supply is seen particularly for beef, and thus a changed and welcomed situation will be brought about. Instead of demand far exceeding supply in beef, as we have known in recent years, it is expected that we shall have an equalized balance of supply and demand. The abundant supply of livestock will bring its price down for the packer, and as a result the packer will be in a good position to move more meat on to the consumer level,—much more, in fact, than has been possible in the face of record-high prices of livestock during the past two years.

"Confirming this expectation in livestock supplies, statisticians now predict that 1953 production of meat will exceed that of 1952 by four or 5 per cent; moreover, that the per capita meat consumption will rise from 143 lbs. per person to 145 to 146 lbs. Most of this increase is due to come from beef.

"These facts indicate a definite expansion in our industry, and it has been our experience that whenever our industry expands we enjoy a greater degree of prosperity. On the other hand, whenever the supplies of raw materials are subject to decline, thereby increasing the cost of livestock, the demand exceeds the supply and our packers find it extremely difficult to realize a fair margin of profit in their operation.

"We anticipate that at least 60,000 people will be gainfully employed in 1953 and at good wage levels. This creates a favorable climate for good consumer demand for our products.

"The ever-increasing development of research in both edible and inedible meat products contributes substantially to the success of our industry in 1953. The discoveries of new uses for by-products, the impressive developments in improving the quality and flavor of our products, and the progress in packaging materials and devices for eye-appeal and convenience, all give meat and meat products a definite lead as a food commodity in terms of the consumer's food dollar."

Take an interesting few minutes trip Up and Down the Meat Trail. See pages 21 and 22.

NOTHING ELSE CUTS  
CLEANING COSTS  
LIKE THE ORIGINAL...

**Kurly Kate.**



Try the original Kurly Kate metal sponge. See how it quickly and thoroughly wipes away the most stubborn dirt. Remember it will not splinter or rust—never cuts hands—never injures metal or plated surfaces, thus adding life to equipment. Then you'll know why the original Kurly Kate tops all metal sponges for safety—efficiency, economy and speed.

Available in Stainless Steel  
Special Bronze  
Stainless Nickel Silver

FOR ALL  
PACKING HOUSE  
AND  
SAUSAGE MFG.  
EQUIPMENT

**Guarantee**  
Satisfaction fully  
guaranteed. Use  
proves its worth or  
your money back.

Order From Your Jobber  
or Write Direct to:

**KURLY KATE CORP.**  
2215 S. Michigan Ave.  
Chicago 16, Ill.



NORTH SIDE PACKING CO.

Kahn's

American Beauty



SPIRITUS CHEESE COMPANY, INC.

Lohrey's SILVER STAR



SHEBOYGAN SAUSAGE CO.



Swift

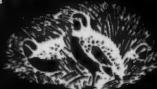
WE ARE PROUD OF THE COMPANY WE KEEP



The superior performance of the "BOSS" Chop-Cut Sausage Meat Cutter is now an accepted fact, and Chop-Cut travels in the best of company. The firms named here are only representative of Chop-Cut's many users. We are proud and grateful.



Partridge



O & H



THE Cincinnati BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

INQUIRIES from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

## PERSONALITIES

## and Events

OF THE WEEK

►Weil Packing Co., Evansville, Ind., acted as host to its customers one evening recently. The plant was open for inspection and all products sold by the company were displayed. The company furnished entertainment and refreshments in the company cafeteria for some 450 people who attended. The party particularly honored Charles Lamble, sales manager, who completed 20 years with the company. Lamble left shortly thereafter for a vacation trip to California.

►All officers of the C. A. Durr Packing Co., Utica, N. Y., were reelected at the recent annual meeting. The slate is as follows: Chairman of the board, Clara Durr Harrison; president and treasurer, David J. Harrison; vice president, Margaret P. Durr; assistant treasurer, Arthur H. Mauthe; secretary, William M. Howard, and general manager, A. P. Carpenter. At this meeting Jerome B. Harrison was elected to the new post of executive vice president.

►When the El Paso Times suggested a local fund be started to make Christmas more cheerful for some of the city's "oldsters," the Peyton Packing Co. there was among the first to respond, sending a check for a substantial amount.

►In a special pre-Christmas foods

THIS GROUP picture was taken during the recent annual meeting of the midwestern division of the National Independent Meat Packers Association. E. Y. Lingle, Seitz Packing Co., Inc., St. Joseph, divisional vice president, arranged the luncheon meeting.



HONORING THE UNIVERSITY OF WISCONSIN meat judging team for winning first place in beef classification and grading in the intercollegiate meat judging contest at the recent International Live Stock Exposition, Homer Davison, vice president of the American Meat Institute, presents them with a plaque on behalf of his organization. The Wisconsin trio also won top honors in the entire contest in a field of teams from 21 colleges and universities. The contest is sponsored annually by the National Live Stock and Meat Board. Left to right are Davison, J. T. Juozaitis, C. K. Eckels, D. A. Miller and Robert W. Bray, coach.

section, the *Chicago Tribune* carried an illustrated article on carving, written by M. O. Cullen, director of meat merchandising, National Live Stock and Meat Board, Chicago.

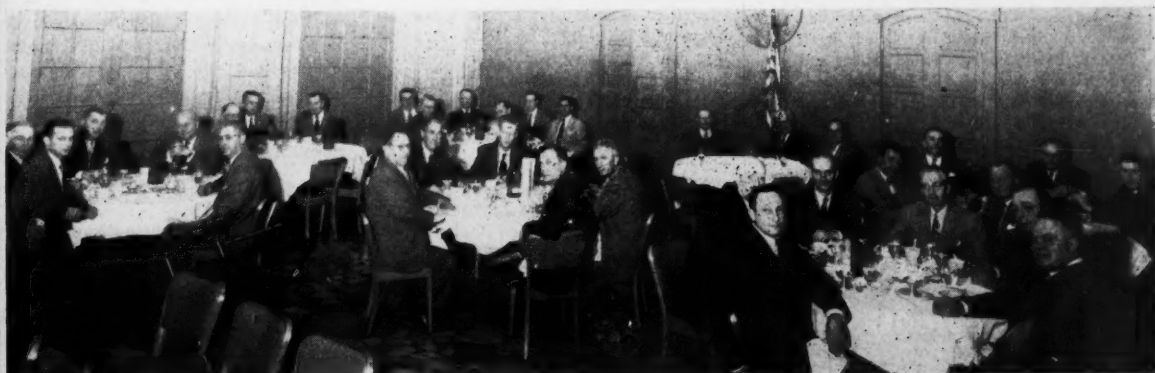
►Beginning Christmas day, the Little Rock Packing Co., Little Rock, Ark., closed for a six-day vacation with pay to all employees. Chris Finkbeiner, president, said the closing was possible because the firm's customers stocked up in advance. The plan will be used each year if successful, he said. Finkbeiner added that work would start on January 1 because "many of our employees are superstitious and feel it is a good omen to be working on the first day of a new

year." Little Rock Packing Co. also distributed a \$5,000 bonus among 126 employees on Christmas eve.

►Nick Klubnikin, sr., general manager of the Klubnikin Packing Co., Los Angeles, died recently. He was one of the pioneer packers in the Vernon area.

►Dr. Robert J. Robertson, USDA meat inspector in the San Francisco BAI office, died recently.

►Richard W. Shaw, president of the United Packing Co., Wheeling, W. Va., announced that his firm has started a \$300,000 expansion project. It includes improvement at the Benwood, Wheeling, W. Va. plant and other properties in the Ohio Valley.

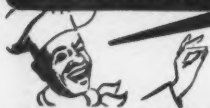




# BAR B-Q

## Southern Style

FOR NEW  
CUSTOM-MADE PROFITS



When you make barbecued loaves, don't take chances with weak, "dish-water" flavors. Experience has proved that only the tang of a real, old-fashioned Southern barbecue can satisfy barbecue enthusiasts.

It is *that* tang, plus the mouth-watering aroma of the crackling barbecue spit that we've built right into Custom Special Barbecue Base and Custom Barbecue Spice. Never varying in quality, they give your loaves a delicious "he-man" flavor that is completely uniform from batch to batch.

Best of all, Custom barbecue ingredients are economical. Because of our unique processing methods, you get more "mileage" from both Barbecue Base and Spice.

See your Custom Field Man soon. Ask him to show you how these Custom products can help increase your sales . . . and your profits.

### CUSTOM PRODUCTS INCLUDE:

- Seasonings • Straight Cures • Enriched complete cures for Pork, Dried Beef, Corned Beef, Turkey, Boiled Ham and Sausage • Pre-cooked and Enriched Binders • Emulsifiers • Flavor Boosters • Flavor Salts • Special Sauces.

# Custom

## Food Products, Inc.

701-709 N. WESTERN AVE., CHICAGO 12, ILL.

### Brandt Retires as Swift Vice President, Comptroller

James F. Brandt, vice president, comptroller and director of Swift & Company, has retired after 46 years of service. He started with Swift at the age of 18 as a clerk and closes his career as one of the company's top executives.

Brandt was educated in Chicago's public schools and continued his education after he started work with night school at Northwestern university and the Walton School of Commerce.

Within eight years he was given his first administrative responsibility as head of the bonding department. He became assistant office manager in 1927 and general office manager four years later, with added responsibilities over various personnel activities.

In 1932 Brandt was elected assistant comptroller and in 1939, comptroller. In 1943 he was elected vice president and comptroller and in January 1950, director.

His many civic activities included work with the Community Fund and the American Red Cross. For years he devoted much of his time to the Boy Scouts of America, and was awarded the Silver Beaver decoration in 1939 for meritorious service.

### Laurance H. Armour Dies

Laurance Hearne Armour, 64, a director of Armour and Company, died December 29 in Presbyterian hospital, Chicago. He was stricken with pneumonia two weeks ago while vacationing on the Gulf of Mexico. Armour was a founder and board chairman of the LaSalle National Bank, Chicago. In recent years he had not been active in the management of Armour.

He was born in Kansas City, Mo., the son of Kirkland B. Armour, and cousin of J. Ogden Armour. He joined Armour at Kansas City in 1909. The following year he was transferred to the company's Chicago office and in 1914 became a director of the firm.

During World War I, as an Army major, he supervised the construction of a refrigerating plant at Bassens, France. After the Armistice he returned to Armour and in 1923 was placed in charge of the firm's 31st st. by-products plant. In 1926 Armour left the company for health reasons but continued to serve as a director.

Recovered from the illness he returned to business in 1928 as head of an aviation investment trust. In 1933 he was appointed president of the American National Bank & Trust Co. of Chicago. In 1940 Armour helped found and became board chairman of the La Salle National Bank.

Survivors include his widow, a son, Laurance, jr., a brother, A. Watson Armour, and a sister, Mrs. James Dunn, wife of the U. S. ambassador to France.

### Reorganization of Kingan Management is Announced

The November issue of *Kingan Folks* contains an article on the reorganization of Kingan & Co., Indianapolis, following sale to Hygrade Food Products Corporation. In a message to employees, T. R. L. Sinclair, executive vice president, explains that the two firms, Kingan and Hygrade, will "pool resources in cases where operating economies can be made, but it is the intention that the two companies should operate in free competition where this is in the common interest."

Other than the appointment of Harry F. Staub as president and T. R. L. Sinclair as executive vice president, no changes were made in Kingan's top management. W. R. Sinclair remains as chairman of the Kingan board.

T. G. Sinclair is vice president and treasurer; J. W. Coffman is vice president in charge of production; N. Bruce Ashby is vice president in charge of marketing; T. T. Sinclair is vice president in charge of the Indianapolis plant, and Edward Scheidenhelm, secretary and legal counselor. Earl Malcolm, formerly director of the budget, has been appointed assistant to Coffman.

In the future, the director of research and the purchasing agent will report to the executive vice president. Formerly both were in the operational segment. The industrial relations and public relations directors also report to the executive vice president of the company.

On T. T. Sinclair's staff are Frank Crabb as general superintendent of the Indianapolis plant; Earl J. Murphy as his assistant; Ralph Triller, supervisor of manufactured and canning operations, and E. B. Mayhew, who is in charge of personnel and employment.

Several changes were announced in the marketing staff. R. S. Wiggins remains as sales manager of the general line; Virgil Martin was appointed sales manager for Indianapolis; Earl Burkhart was named Martin's assistant; W. D. Griggs was named assistant to J. H. Lombard, who is administrative assistant to Ashby, and C. A. Marquardt was made sales manager for shelf canned meats. Denton J. McVey remains in charge of government negotiations and contracts.

### E. G. James to Open New Office in San Francisco

On January 5, 1953, E. G. James Co., with offices in Chicago, Boston and New York, will open a branch office in San Francisco. It will be located at 268 Market st., San Francisco 11, telephone YUkon 6-4991.

Leonard F. Jones, formerly with Moffat & Co., San Francisco, will manage the office.



## FLASHES ON SUPPLIERS

**THE CINCINNATI BUTCHERS' SUPPLY CO.:** William C. Schmidt, executive vice president, has announced the appointment of Paul Borders as direct factory representative and sales engineer for the southeastern Illinois



P. BORDERS



A. K. MILLER

Indiana, Kentucky, Ohio and West Virginia territory. Borders has for the past 20 years been associated with Kingan & Co. as an engineer and more recently as chief engineer for that firm. Schmidt also announced the appointment of Alton K. Miller as south central representative to cover the states of Texas, New Mexico and western Arkansas. Miller, who will headquarter in San Antonio, began his meat industry career 28 years ago with Home Packing Co., Terre Haute, Ind.

**MILPRINT, INC.:** Roy E. Hanson, vice president and director of sales of this Milwaukee firm, has announced the appointment of George L. Everitt as sales promotion manager. Everitt had formerly been sales manager of the Everitt Hat Co., Milwaukee, and account executive of Frederick C. William and Associates, Chicago ad firm.

**LINK-BELT CO.:** Hubert J. McCormick, who started with Link-Belt in 1929, has been appointed sales manager of the Caldwell plant (Chicago), succeeding Erwin A. Wendell.

**MILWAUKEE SPICE MILLS:** Daniel L. Gruber, veteran of 20 years in the spice and food processing industry, has joined the sales staff of this Milwaukee concern.

### AMI Publishes Another Section of Safety Code

The safety committee of the American Meat Institute has prepared a release covering electrical hazards and personnel protective equipment for employees in the pork cutting department. This is the second release the committee has distributed in connection with its revisions and recommendations for a new Safety Code to replace the code originally published some years ago. Earlier this year the committee distributed recommendations for personnel protective equipment for the hog dressing department.

## MISSISSIPPI . . . First Again!



### . . . with a New Livestock and Poultry Production Plan

Excellent opportunities exist today for processors of livestock and poultry products in Mississippi, which has just scored another first in the field of agriculture. To encourage the rapidly growing livestock and poultry industry, the Mississippi legislature recently adopted an act and set up a guaranty fund to encourage banks and other lending agencies to make long term livestock and poultry production loans to qualified farmers of the state.

Mississippi is now first in livestock production among the Southeastern states with 1,791,000 head of cattle on farms. She ranks second in poultry, having increased production six times in the past five years.

In addition to these available resources, Mississippi's BAWI law—another first—permits communities to vote bonds to provide sites and construct buildings to house processing industries.

With raw materials and a plant within your reach in a growing new market, you can't afford to overlook the opportunities offered under these two programs. Get the details today. Write:

# MISSISSIPPI

MISSISSIPPI AGRICULTURAL



AND INDUSTRIAL BOARD

State Office Building  
Jackson, Mississippi

# SCHNABEL

## MEAT HAUL BODIES *to fit ANY chassis!*



Sturdy, dependable, built to take the hard knocks of gruelling service, these rugged all-steel bodies (galvanized is used where rust is a factor) were not "dreamed up" on a drawing board, but were developed in co-operation with the meat packing industry to meet the practical requirements of on-the-road service. In addition to their many structural and service advantages they are extremely easy to "work", and to keep clean and sanitary. Over the years they have built an enviable reputation for long life and maintenance-free operation.

We build them fully insulated and refrigerated or non-refrigerated as desired.



TRUCK BODY DIVISION

**THE SCHNABEL COMPANY**

ESTABLISHED 1860

South Tenth Street • HUBBARD 1-3000 • Pittsburgh 3, Pa.

Wire, 'phone or write for complete information.

# HAPPY NEW YEAR

TO

# OUR MANY FRIENDS!



## ASMUS BROS. INC.

Spice Importers and Grinders

523 EAST CONGRESS • DETROIT 26, MICHIGAN

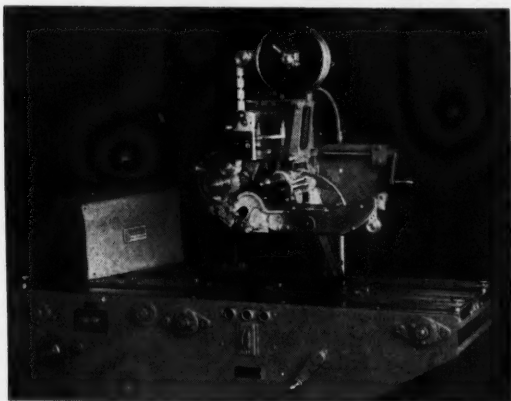
# NEW EQUIPMENT *and Supplies*

**AIR-OPERATED PUMP—** A new compressed air-operated displacement pump which is purely pneumatic in action and has no rotating or reciprocating parts is being distributed by the



Ferro Corp. of Cleveland. The unit is called the Ejectopump and is manufactured by Gresham and Craven, Ltd., Great Britain. It operates automatically when connected to any compressed air supply line and pumps the liquids in a series of regular suction and discharge strokes. The pump can be arranged above the level of the liquid since it is self-priming. This pump has no bearings, glands or revolving shafts. It consists of a cylindrical casing, a float and two return valves, which are in contact with the liquid, and a header mounted above the casing which is never in contact with the pumped liquid. The header houses the pneumatic valves and an air-operated ejector which is in operation during the suction stroke only.

**AUTOMATIC PACKAGE LABELER—** This new machine has been added to the line of automatic roll-type labelers made by the Oliver Machinery Co., Grand Rapids, Mich. It is being used as a separate unit, with machines not equipped with labeling units, and in a conveyORIZED packaging line. Designated No. 804-B, the machine uses Oliver Roll-Type thermoplastic labels, is versatile and completely adjustable. It



heat-seals a single diecut label (from roll) in any position on the top side of a cardboard box, or any package having a uniform, supported surface. The label can be directly applied to the cardboard container or cellophane, glassine, wax or kraft paper overwrap at speeds from 40 to 80 per min. Packages are automatically spaced and synchronized with the labeling mechanism. Positive pressure and heat (on label only) is said to assure a perfect, strong seal. The machine handles packages 6 to 18½ in. long, 2½ to 10 in. wide and 1½ to 7¾ in. high. It applies labels 1-1/6 to 3 in. cut-off width, 1½ to 3½ in. long. An Oliver label imprinter can be attached for imprinting variable copy on labels just before they are applied.

Rate of air admission to the casing during the delivery stroke is adjustable and output can be controlled to give any desired pumping rate. When supplied with compressed air at 30 to 50 psi., the pump will deal with discharge heads up to 50 ft. Normal maximum suction is 10 ft. The pump is said to require no lubrication.

**SMOKING POWDER—** A new additive to the usual hardwood sawdust smoking process for ham, bacon, sausage and beef tongue has been placed on the market by De Haaf Specialty Products Co. of Los Angeles. Called "Fuma," the material is a combination of spices and other vegetable products and contains no artificial flavoring. It may be used for smoking in federally inspected establishments. The powder is spread out on the usual hardwood sawdust and smolders together with it; the manufacturer reports that "Fuma" gives an improved smoke color and flavor. The additive has been used in Europe for many years.

**AUTOMATIC TRUCK TRANSMISSIONS—** Ford Division of Ford Motor Co. has announced that its new 1953 line of F-100 series trucks, including the pick-up and panel delivery, will be equipped with fully automatic transmissions as optional equipment. The new transmission permits ease of driving and reduces operator fatigue. According to Ford, it is just as economical to operate as the conventional drive. The new transmission, to be available on either the V-8 or 6-cylinder engines, reportedly out-performs the conventional drive. Two pick-ups were overloaded to the stall limit of a conventional transmission truck on a 30 per cent grade. The truck with automatic transmission took the grade easily. Other tests in which the automatic transmission excelled included a bumper-to-bumper pushing contest and acceleration tests.

**USE PLANT TRUCK FOR SNOW PLOW—** To give its industrial trucks the further task of plowing snow, the Clark Equipment Co., Battle Creek, Mich., offers a snow plow attachment designed for all its pneumatic-tired fork trucks except the 1,000-lb. Trucloder. The plow is a non-hydraulic at-



tachment which is adjusted manually to several blade angles, and which is mechanically adaptable to uneven ground surfaces. The plow is readily detached as a unit and requires no tools for mounting or dismounting. Pushing blocks, located at the base of the plow assembly, enable the blade to exert maximum force at the base of the snow load. A compression coil spring acts as shock absorber. Designed primarily for snow removal, the attachment may also be used for grading, back-filling and other light yard maintenance operations. Two metal legs permit upright storage of the plow.

**STAND-BY GENERATING PLANT—** A compact electric generating plant, engineered primarily for emergency stand-by service, has been developed by the Universal Motor Co., Oshkosh, Wis. The model has a 10 KW capacity. It is available with electric starting or can be supplied with controls which automatically start the plant the instant regular power fails. The unit's four-cylinder gasoline engine is air-cooled, helping reduce maintenance. The plant can be furnished for single phase or three-phase service at either standard or special voltages.



# Holiday Week Meat Output Off 32%; Calf Slaughter Smallest This Year

MEAT PRODUCTION under federal inspection for the week ended December 27 dropped to the lowest in 19 weeks. The U. S. Department of Agriculture estimated output at 280,000,000 lbs., the smallest since August, and 32

lamb slaughter the lowest since July. Packers under federal inspection killed a total of 200,000 head of cattle compared with 275,000 the previous week and 202,000 a year ago. The week's liquidation of cattle resulted in

swine kill yielded 154,200,000 lbs. of pork against 239,800,000 lbs. the preceding week and 171,100,000 lbs. last year. Lard production dropped to 37,900,000 lbs. from 58,600,000 lbs. the week before and 45,800,000 lbs. a year ago.

Slaughter of sheep and lambs was reduced to 198,000 head, or 54,000 less than the previous week, but 37,000 head more than during the corresponding period last year. Production of lamb and mutton dropped to 9,100,000 lbs. from 11,800,000 lbs. the preceding week, but was more than the 7,700,000 lbs. a year ago.

Corresponding week meat production of years past was as follows: 1950, 295,000,000 lbs.; 1949, 276,000,000 lbs.; 1948, 248,000,000 lbs.; 1947, 275,000,000 lbs.; and 1946, 244,000,000 lbs.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended December 27, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Dec. 27, 1952	200	109.0	66	7.3	1,132	154.2	198	9.1	280
Dec. 20, 1952	275	148.2	118	13.3	1,748	239.8	252	11.8	413
Dec. 29, 1951	202	113.0	56	5.8	1,306	171.1	161	7.7	298

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Dec. 27, 1952	1,000	545	200	110	241	136	99	46	13.9	37.9
Dec. 20, 1952	995	539	205	113	242	137	98	47	13.8	58.6
Dec. 29, 1951	1,021	559	186	104	241	131	101	48	14.6	45.8

per cent below production of the week before, which amounted to 413,000,000 lbs. This Christmas week output was also below 298,000,000 lbs. of a year ago by 6 per cent. Marketings of livestock fell with the holiday lull.

Slaughter of all classes of meat animals declined sharply, although that of calves and sheep only held above a year ago. Holiday period hog kill dipped to the smallest in about three months. Cattle slaughter decreased to the lowest since July, calf kill was the smallest for any week this year, and sheep and

109,000,000 lbs. of beef against 148,200,000 lbs. the week before and 113,000,000 lbs. last year.

Slaughter of calves fell to 66,000 from 118,000 the week before but was 10,000 head more than for the same period last year. As veal the week's calf kill amounted to 7,300,000 lbs. against 13,300,000 lbs. the previous week and 5,800,000 lbs. last year.

Hog slaughter numbered 1,132,000 animals for a decided drop from the 1,748,000 the previous week and 1,305,000 a year ago. As meat, the week's

## November 30 Frozen Beef Stocks At 33-Year High

Utilization of cooler space in public warehouses declined one point through November to 68 per cent, whereas occupancy in freezer space remained unchanged at 78 per cent, the U. S. Department of Agriculture has reported. Although the decline in cooler occupancy was less than average for this time of year, utilization at the end of the month was equal to the 1947-51 average for November. Freezer occupancy also was about average. Holdings of beef were at a 33-year high.

Net withdrawals of storage commodities from cooler space during November brought total stocks down to 2,600,000,000 lbs. This reduction—about 4 per cent—was 15,000,000 lbs. greater than withdrawals last year and is in contrast to an increase of 16,000,000 lbs. during the 5-year period ended 1951. There were net increases in stocks of meats, but these accumulations could not counter the commodities moving from storage.

Freezer held commodities on the other hand reflected an increase during November. But the seasonal gain—11,000,000 lbs.—was one of the smallest on record, being about one-sixth as great as last year's increase and about one-fifth as great as average.

Stocks of frozen poultry totaled 293,000,000 lbs.—a gain of only 14,000,000 lbs. during November. Last year stocks increased 50,000,000 lbs. Yet, total poultry stocks were about 10 per cent greater than average on November 30. Holdings of turkeys, now at an all time record high, increased from 142,000,000 lbs. to almost 157,000,000 lbs., an increase of over 14,000,000 lbs. Included were 19,000,000 lbs. held for delivery to USDA under the purchase program and approximately 3,000,000 lbs., USDA owned.

Holdings of frozen beef—217,000,000 lbs.—were the largest for any November 30 on record since 1919. Holdings of pork were up to 312,000,000 lbs. as net accumulations during November totaled 77,000,000 lbs.

## HEAVY HOGS MAKE SENSATIONAL CUTTING MARGIN GAIN

(Chicago costs and credits, first two days of week)

Reversing the trend of the past couple weeks, heavy hogs scored sensational gains to move into the plus column for the first time in weeks. Choice light-weights lost in cutting value despite the higher average live price paid. Medium weights also gained slightly.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Value per cwt. alive	per cwt. fin.	yield	Pct. live wt.	Price per lb.	Value per cwt. alive	per cwt. fin.	yield	Pct. live wt.	Price per lb.	Value per cwt. alive	per cwt. fin.	yield
Skinned hams	12.7	49.2	\$ 6.24	\$ 8.91	12.7	48.5	\$ 6.16	\$ 8.58	13.0	46.7	\$ 6.07	\$ 8.45		
Picnics	5.7	28.7	1.54	2.32	5.5	27.2	1.50	2.06	5.4	26.7	1.44	1.98		
Boston butts	4.3	33.0	1.42	2.01	4.1	31.5	1.29	1.83	4.1	31.0	1.27	1.77		
Loins (blade in)	10.2	38.8	3.96	5.65	9.9	38.2	3.78	5.31	9.7	31.0	3.01	4.15		
Lean cuts			\$13.26	\$18.89			\$12.73	\$17.81			\$11.79	\$16.35		
Bellies, S. P.	11.1	31.5	3.50	5.01	9.6	30.2	2.90	4.08	4.0	25.6	1.02	1.41		
Bellies, D. S.					2.1	19.0	.40	.57	8.6	19.0	1.63	2.27		
Fat backs					3.2	5.5	.18	.24	4.6	6.8	.31	.44		
Plates and jowls	2.9	7.5	.22	.31	3.1	7.5	.23	.31	3.5	7.5	.26	.37		
Raw leaf	2.3	8.5	.20	.27	2.2	8.5	.19	.26	2.2	8.5	.19	.26		
F.S. lard, rend. wt.	13.9	7.9	1.10	1.57	12.4	7.9	.98	1.37	10.4	7.9	.82	1.12		
Fat cuts and lard			\$ 5.92	\$ 7.16			\$ 4.88	\$ 6.83			\$ 4.23	\$ 5.87		
Spacribus	1.6	33.1	.53	.76	1.6	27.1	.43	.62	1.6	22.0	.35	.47		
Regular trimmings	3.3	16.7	.55	.78	3.1	16.7	.52	.70	2.9	16.7	.48	.68		
Feet, tails, etc.	2.0	8.2	.16	.23	2.0	8.2	.16	.23	2.0	8.2	.16	.23		
Offal & misc.			.55	.80			.55	.79			.55	.79		
TOTAL YIELD & VALUE	70.0		\$20.07	\$28.62	71.5		\$19.26	\$26.98	72.0		\$17.56	\$24.38		
			Per cwt. alive				Per cwt. alive				Per cwt. alive			
Cost of hogs			\$18.50				\$18.05				\$17.55			
Condemnation loss			.10				.10				.08			
Handling and overhead			1.10				.96				.93			
TOTAL COST PER CWT.			\$19.70				\$19.11				\$17.51			
TOTAL VALUE			29.07				26.98				24.38			
Cutting margin			+	\$ .37			+	\$ .16			+	\$ .04		
Margin last week				+.47			+.13				+.06			



# MEAT and SUPPLIES PRICES CHICAGO

## WHOLESALE FRESH MEATS

### CARCASS BEEF

Native steers	Dec. 30, 1952
Prime, 600/800	.52 @ 54
Choice, 500/700	.46 @ 47
Choice, 700/800	.44 @ 46
Good, 700/800	.35 @ 38
Commercial cows	.27
Can. & cut.	.28
Bulls	.31 1/2

### STEER BEEF CUTS

Prime:	
Hindquarter	.64.0@66.0
Forequarter	.42.0@43.0
Round	.54.0@59.0
Trimmed full loin	.92.0@94.0
Flank	.10.0@12.0
Regular chuck	.40.0@43.0
Fore Shank	.16.0@20.0
Brisket	.32.0@35.0
Rib	.75.0@78.0
Short plate	.21.0@23.0
Choice:	
Hindquarter	.54.0@56.0
Forequarter	.39.0@42.0
Round	.54.0@59.0
Trimmed full loin	.82.0@84.0
Flank	.10.0@12.0
Regular chuck	.40.0@43.0
Fore Shank	.16.0@20.0
Brisket	.32.0@35.0
Rib	.60.0@63.0
Short plate	.21.0@23.0

### BEEF PRODUCTS

Tongues, No. 1	.31 @ 32
Brains	.64 @ 64 1/2
Hearts	.17 @ 17 1/2
Livers, selected	.57 @ 61.70
Livers, regular	.39 @ 40
Tripe, scalded	5 @ 5 1/2
Tripe, cooked	7 @ 7 1/2
Lips, scalded	6 @ 6 1/2
Lips, unscalded	5 @ 5 1/2
Lungs	6 @ 6 1/2
Melts	6 @ 6 1/2
Udders	5 @ 5 1/2

### BEEF HAM SETS

Knuckles	.49 @ 50
Insides	.47 @ 48
Outsides	.49 @ 50

### FANCY MEATS

#### (L.c.l. prices)

Beef tongues, corned	.36.00@37.00
Veal breads, under 12 oz.	.68 @ 70
12 oz. up	.74 @ 76
Calif. tongues, under 1 1/2	.22
1 1/2-2	.28
Ox tails, under 1/2 lb.	.26.00@26.50
Over 1/2 lb.	.26.00@26.50

## WHOLESALE SMOKED MEATS

#### (L.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	.52 1/2 @ 55
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	.55 1/2 @ 58
Hams, skinned, 16/18 lbs., wrapped	.52 @ 54
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	.55 @ 57
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	.44 @ 47
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	.40 @ 43
Bacon, No. 1 sliced, 1-lb. open-faced layers	.46 @ 53

### VEAL—SKIN OFF

#### Carcass (L.c.l. prices)

Prime, 80/110	.54.00@56.00
Prime, 110/150	.54.00@56.00
Choice, 80/110	.50.00@53.00
Choice, 110/150	.47.00@50.00
Good, 50/80	.35.00@37.00
Good, 80/110	.37.00@43.00
Good, 110/150	.37.00@41.00
Commercial, all wts.	.26.00@32.00

### CARCASS LAMBS

#### (L.c.l. prices)

Prime, 30/50	.41.00@45.00
Choice, 30/50	.41.00@45.00
Good, all weights	.37.00@42.00

## CARCASS MUTTON

#### (L.c.l. prices)

Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

## SAUSAGE MATERIALS—

### FRESH

Pork trim., reg. 40% bbls.	.17 @ 18
Pork trim., guar. 50%	
lean, bbls.	.19 @ 19 1/2
Pork trim., 80% lean, bbls.	.36 @ 37
Pork trim., 95% lean, bbls.	.45 @ 46
Pork cheek meat, trmd., bbls.	.31
Bull meat, bon's, bbls.	.40 1/2 @ 41
C.C. cow meat, bbls.	.37 @ 37 1/2
Beef trimmings, bbls.	.27
Bon's chucks, bbls.	.30 @ 40
Beef head meat, bbls.	.21
Beef cheek meat, trmd., bbls.	.22
Shank meat, bbls.	.41
Veal trim., bon's, bbls.	.31

## FRESH PORK AND PORK PRODUCTS

#### (L.c.l. prices)

Hams, skinned, 10/14	.50 @ 51
Hams, skinned, 14/16	.48 1/2 @ 49
Pork loins, regular	
12/down, 100's	.40 @ 41
Pork loins, boneless, 100's	.40 @ 41
Shoulders, skinned, bone-in, under 16 lbs., 100's	.29
Picnics, 4/6 lbs., loose	.29
Picnics, 6/8 lbs., loose	.27 1/2 @ 28
Boston butts, 4/8 lbs.	.35 @ 36
Tenderloins, fresh, 10's	.80 @ 85
Neck bones, bbls.	.64 @ 7
Livers, bbls.	.16 1/2 @ 17
Brains, 10's	.17 1/2 @ 18
Ears, 30's	.7 1/2 @ 8
Snouts, lean-in, 100's	.8 1/2 @ 9
Feet, S. C., 30's	.7 @ 8

## SAUSAGE CASINGS

#### (L.c.l. prices)

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 1/2 in.	.55 @ 65
Domestic rounds, over 1 1/2 in., 140 pack	.85 @ 95
Export rounds, wide, over 1 1/2 in.	1.30 @ 1.60
Export rounds, medium, 1 1/2 in. under	.90 @ 95
Export rounds, narrow, 1 1/2 in. under	1.10 @ 1.25
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands, middles, sewing, 1 1/2 @ 2	1.00 @ 1.25
Middles, select, wide, 2 @ 2 1/2 in.	1.55 @ 1.65
Middles, select, extra, 2 @ 2 1/2 in.	1.95 @ 2.10
Middles, select, extra, 2 1/2 in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 25
Beef bungs, domestic, dried or salted bladders, per piece:	
12-15 in. wide, flat	15 @ 17
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 @ 8
Pork casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 29 @ 32 mm.	3.75 @ 3.85
Medium, 32 @ 35 mm.	2.20 @ 2.40
Spec. med., 35 @ 38 mm.	1.70 @ 1.90
Export bungs, 34 in. cut	28 @ 30
Large prime bungs, 34 in. cut	17 @ 19
Medium prime bungs, 34 in. cut	13 @ 16
Small prime bungs	8 @ 8 1/2
Middles, per set, cap. off.	50 @ 55

## DRY SAUSAGE

#### (L.c.l. prices)

Cervelat, ch. hog bungs	1.01 @ 1.03
Thuringer	.48 @ 55
Farmer	.82 @ 84
Holsteiner	.81 @ 84
B. C. Salami	.86 @ 93
Genoa style salami, ch.	.94 @ 99
Pepperoni	.81 @ 86
Italian style hams	.79 @ 83

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## DOMESTIC SAUSAGE

(L.c.l. prices)	
Pork sausage, hog casings...	@46
Pork sausage, sheep cas...	@55
Frankfurters, sheep cas...	@83.7
Frankfurters, skinless...	@46
Bologna...	@48
Bologna, artificial cas...	@45
Smoked liver, hog bungs...	@49½
New Eng. lunch, spec...	@69
Tongue and blood...	@51
Souse...	@38
Polish sausage, fresh...	@55
Polish sausage, smoked...	54

## SEEDS AND HERBS

(L.c.l. prices)		Ground
	Whole	for Saus.
Caraway seed	15	20
Cominos seed	22	20
Mustard seed, fancy	23	..
Yellow American	18	14
Oregano	23	20
Coriander, Morocco,		
Natural, No. 1	13	17
Marjoram, French	34	45
Sage, Dalmatian,		
No. 1	60	70

## CURING MATERIALS

### SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	35	39
Resifted	41	
Chilli Powder	47	
Chilli Pepper	47	
Cloves, Zanzibar	1.81	1.94
Ginger, Jam., unbl.	26	32
Ginger, African	24	29
Mace, fancy, Banda		
East Indies	1.36	
West Indies	1.31	
Mustard, flour, fancy	37	
No. 1	33	
West India Nutmeg	51	
Paprika, Spanish	72	
Pepper, Cayenne	58	
Red, No. 1	50	
Pepper, Packers	1.66	1.96
Pepper, white	1.73	1.86
Malabar	1.66	1.81
Black Lampung	1.66	1.81

Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.39
Saltpeter, n. ton, f.o.b. N.Y.	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt—	Per ton
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	
Granulated	\$22.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.40
Refined standard cane gran.	
basis	8.65
Refined standard beet gran.	
basis	8.45
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.35@8.45
Cerelose dextrose, per cwt., L.O.L. ex-warehouse, Chgo.	7.82
C/L Del. Chgo.	7.72

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Dec. 30	San Francisco Dec. 30	No. Portland Dec. 30
<b>FRESH BEEF (Carcass):</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs.	\$45.00@46.00	\$48.00@47.00	\$42.00@46.00
600-700 lbs.	44.00@45.00	45.00@46.00	41.00@44.00
Good:			
500-600 lbs.	40.00@42.00	42.00@44.00	40.00@44.00
600-700 lbs.	37.00@40.00	40.00@43.00	38.00@42.00
Commercial:			
350-600 lbs.	36.00@40.00	36.00@40.00	34.00@39.00
<b>COW:</b>			
Commercial, all wts.	31.00@33.00	30.00@36.00	26.00@34.00
Utility, all wts.	29.00@32.00	27.00@32.00	25.00@31.00
<b>FRESH CALF:</b>	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	47.00@49.00	45.00@49.00	46.00@50.00
Good:			
200 lbs. down	45.00@47.00	44.00@47.00	44.00@49.00
<b>FRESH LAMB (Carcass):</b>			
Prime:			
40-50 lbs.	42.00@44.00	44.00@45.00	40.00@43.00
50-60 lbs.	42.00@44.00	42.00@44.00	
Choice:			
40-50 lbs.	42.00@44.00	44.00@45.00	40.00@43.00
50-60 lbs.	42.00@44.00	42.00@44.00	39.00@41.00
Good, all wts.	40.00@42.00	40.00@43.00	
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. down	None quoted	20.00@24.00	17.00@21.50
Good, 70 lbs. down	None quoted	18.00@20.00	17.00@21.50
<b>FRESH PORK CARCASSES (Packer Style)</b>		(Shipper Style)	(Shipper Style)
80-120 lbs.	28.50@30.00	34.00@36.00	
120-160 lbs.		32.00@34.00	29.00@30.50
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	45.00@48.00	44.00@48.00	44.00@50.00
10-12 lbs.	45.00@48.00	44.00@46.00	43.00@48.00
12-16 lbs.	44.00@47.00	42.00@44.00	42.00@44.00
<b>PICNICS:</b>			
4-8 lbs.	36.00@40.00	34.00@36.00	36.00@39.00
<b>PORK CUTS No. 1:</b>	(Smoked)	(Smoked)	(Smoked)
<b>HAM, Skinned:</b>			
10-14 lbs.	55.00@60.00		
14-18 lbs.	55.00@60.00	56.00@61.00	53.50@60.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	45.00@54.00	46.00@50.00	47.00@52.00
8-10 lbs.	38.00@48.00	44.00@48.00	42.00@49.00
10-12 lbs.	38.00@48.00	42.00@44.00	40.00@47.00
<b>LARD, Refined:</b>			
1-lb. cartons	13.50@14.50	15.00@16.00	13.00@16.00
50-lb. cartons and cans	12.00@13.50	14.00@15.00	
Terces	11.50@12.50		11.00@14.50

# AULA

**Spices**  
**SEASONINGS**  
**BINDERS**  
**CURES**



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# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

### F. O. B. CHICAGO CHICAGO BASIS

TUESDAY, DEC. 30, 1952

#### REGULAR HAMS

Fresh or F.F.A.

	Frozen
8-10	47 1/4n
10-12	47 1/4n
12-14	47n
14-16	46n

#### BOILING HAMS

Fresh or F.F.A.

	Frozen
16-18	44 1/4n
18-20	43 1/4n
20-22	42n

#### SKINNED HAMS

Fresh or F.F.A.

	Frozen
10-12	50
12-14	49 1/4
14-16	48 1/4
16-18	47
18-20	46
20-22	44 1/4
22-24	44 1/4
24-26	44 1/4
26-30	42 @ 42 1/4
25/up	41 1/4

#### FAT BACKS

Fresh or Frozen

	Cured
6-8	6 1/4n
8-10	6 1/4n
10-12	6 1/4n
12-14	7 1/4n
14-16	10 @ 10 1/4n
16-18	12n
18-20	12n
20-25	12n

### PICNICS

Fresh or F.F.A.

	Frozen
4-6	29 @ 29 1/2
6-8	27 1/2
8-10	26 1/2
10-12	26 1/2
12-14	26 1/2
8/up	26 1/2

### BELLIES

Green

	Cured
6-8	32n
8-10	32 @ 32 1/4
10-12	32
12-14	29 @ 29 1/4
14-16	26 @ 26 1/4
16-18	24 @ 24 1/4
18-20	24

### GR. AMN.

BELLIES

	Cured
18-20	21 1/4n
20-25	21 1/4
25-30	21
30-35	17 @ 17 1/4
35-40	14 @ 14 1/4
40-50	14 1/4 @ 14 1/4

### OTHER D. S. MEATS

Fresh or Frozen

	Cured
Reg. plates	12n
Clear plates	12n
Square jowls	12n
Jowl butts	8 1/4 @ 8 1/4
S.P. jowls	10n

## LARD FUTURES PRICES

FRIDAY, DEC. 26, 1952

	Open	High	Low	Close
Jan.	10.00	10.00	9.77 1/2	9.85
Mar.	10.42 1/2	10.42 1/2	10.12 1/2	10.30a
May	10.75	10.75	10.45	10.57 1/2
July	11.17 1/2	11.17 1/2	10.85	10.95b
Sept.	11.25	11.25	11.20	11.20b

Sales: 4,880,000 lbs.

Open interest, at close Wed., Dec. 24th: Jan. 207, Mar. 738, May 604, July 200, Sept. 70 lots.

MONDAY, DEC. 29, 1952

	Jan.	Mar.	May	July	Sept.
Open	9.97 1/2	10.37 1/2	10.75	11.05	11.30
High	9.97 1/2	10.37 1/2	10.75	11.05	11.30
Low	9.85	10.22 1/2	10.52 1/2	10.95	11.25a
Close	9.85a	10.27 1/2a	10.52 1/2b	11.00	11.25a

Sales: 3,280,000 lbs.

Open interest at close Friday, Dec. 26th: Jan. 207, Mar. 741, May 604, July 220, and Sept. 73 lots.

TUESDAY, DEC. 30, 1952

	Jan.	Mar.	May	July	Sept.
Open	9.90	10.35	10.70	11.05	11.30
High	9.95	10.37 1/2	10.70	11.07 1/2	11.30
Low	9.70	10.15	10.60	10.97 1/2	11.25b
Close	9.75b	10.20b	10.62 1/2a	11.00	11.22 1/2b

Sales: 6,040,000 lbs.

Open interest at close Mon., Dec. 29th: Jan. 205, Mar. 755, May 608, July 234, and Sept. 75 lots.

WEDNESDAY, DEC. 31, 1952

	Jan.	Mar.	May	July	Sept.
Open	9.77 1/2	10.22 1/2	10.60	11.00	11.25
High	9.77 1/2	10.22 1/2	10.60	11.00	11.25
Low	9.70	10.15	10.52 1/2	10.97 1/2	11.25a
Close	9.72 1/4a	10.17 1/4a	10.52 1/2b	10.97 1/2a	11.25a

Sales: 2,000,000 lbs.

Open interest at close Tues., Dec. 30th: Jan. 195, Mar. 776, May 622, July 233, and Sept. 76 lots.

THURSDAY, JAN. 1, 1953

### NEW YEAR'S DAY

(Legal Holiday)

No trading

## CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended December 27, 1952 was 11.3, according to a report by the U. S. Department of Agriculture. This ratio was compared with the 10.1 ratio reported for the preceding week, and the 9.2 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.589 per bu. in the week ended December 27, \$1.622 per bu. in the previous week and \$1.957 per bu. for the same period a year earlier.

## PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$12.00
Refined lard, 50-lb. cartons, f.o.b. Chicago	12.00
Kettle rend., tierces, f.o.b. Chicago	12.50
Leaf, kettle rend., tierces, f.o.b. Chicago	13.50
Lard flakes	16.50
Neutral tierces, f.o.b. Chicago	16.50
Standard Shortening *N. & S.	19.50
Hydrogenated Shortening N. & S.	21.25

\*Delivered.

## WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Dec. 26	8.25n	8.00n	9.00n
Dec. 27	8.25n	8.00n	9.00n
Dec. 28	8.25n	7.87 1/4n	8.87 1/4n
Dec. 29	8.25n	7.75n	8.75n
Dec. 30	8.25n	7.75n	8.75n
Jan. 1	Holiday	no trading	



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does the job so **FAST** and **EASY**

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DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO.,

WATERLOO, IOWA

## MARKET PRICES

NEW YORK

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(Ceiling base prices)

	Dec. 29, 1952	Per lb.
Prime, 800 lbs./down...	\$54.00@55.50	Western
Choice, 800 lbs./down...	47.00@50.00	
Good, 500/700	37.00@42.00	
Steer, commercial	33.00@35.00	
Cow, commercial	24.00@29.00	
Cow, utility	23.00@26.00	

#### BEEF CUTS

	City
Hindquarter	60.0@ 67.0
Forequarter	47.0@ 48.0
Round	56.0@ 61.0
Hip r'd with flank	55.0@ 58.0
Trimmed full loin	88.0@ 90.0
Flank	13.5@ 16.0
Short loin, trimmed	115.0@ 118.0
Sirloin, butt bone in	60.0@ 72.0
Arm chuck (Kosher)	58.0@ 55.0
Forequarter (Kosher)	49.0@ 53.0
Brisket (Kosher)	38.0@ 42.0
Brisket	38.0@ 40.0
Rib	70.0@ 76.0
Short plate	23.0@ 25.0
Full plates	24.0@ 26.0
Arm chuck	42.0@ 48.0
Arm chuck (Kosher)	50.0@ 55.0

#### Choice:

Hindquarter	53.0@ 60.0
Forequarter	45.0@ 46.0
Round	55.0@ 60.0
Hip r'd with flank	54.0@ 58.0
Trimmed full loin	80.0@ 84.0
Flank	13.5@ 16.0
Short loin, trimmed	95.0@ 102.0
Sirloin, butt bone in	64.0@ 68.0
Arm chuck (Kosher)	47.0@ 50.0
Forequarter (Kosher)	45.0@ 50.0
Brisket (Kosher)	38.0@ 42.0
Brisket	38.0@ 40.0
Rib	64.0@ 70.0
Short plate	23.0@ 25.0
Full plates	24.0@ 26.0
Arm chuck	42.0@ 44.0
Arm chuck (Kosher)	47.0@ 50.0

#### FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected, kosher	62.8*
Oxtails, over 1/4 lb.	27.8*

\*Ceiling base prices.

#### LAMBS

(L.c.l. prices)

	City
Prime, 50/down	\$42.00@52.00
Prime, 50/60	39.00@43.00
Choice, 50/down	41.00@52.00
Good, all wts.	38.00@48.00
	Western
Prime, 50/down	\$40.00@44.00
Prime, 50/60	38.00@40.00
Choice, all wts.	35.00@43.00
Good, all wts.	36.00@40.00

### FRESH PORK CUTS

(L.c.l. prices)

	Western
Hams, sknd., 14/down	\$52.00@54.00
Bellies, sq. cut, seedless, 5/12	Not quoted
Picnics, 4/8 lbs.	44.00
Pork loins, 12/down	43.00@45.00
Boston butts, 4/8 lbs.	40.00@42.00
Spareribs, 3/down	36.00@39.00
Pork trim., regular	22.00
Pork trim., spec. 80%	46.00

	City
Hams, sknd., 14/down	\$55.00@59.00
Pork loins, 12/down	45.00@47.00
Boston butts, 4/8 lbs.	44.00@48.00
Spareribs, 3/down	38.00@41.00

### VEAL—SKIN OFF

(L.c.l. prices)

	Western
Prime, 80/110	\$54.00@59.00
Prime, 110/150	53.00@57.00
Choice, 80/110	48.00@54.00
Choice, 110/150	48.00@50.00
Good, carcass, 80/down	38.00@38.00
Good, 80/110	37.00@43.00
Commercial carcass	30.00@33.00

### DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	no late prices
137 to 153 lbs.	no late prices
154 to 171 lbs.	no late prices
172 to 188 lbs.	no late prices

### BUTCHERS' FAT

(L.c.l. prices)

Shop fat	\$0.50
Breast fat	1.00
Inedible suet	1.00
Edible suet	1.00

### LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Tuesday Dec. 30, were reported as follows:

#### CATTLE:

Steers, pr. 1,425 lbs.	\$33.50 only
Steers, gd. & choice	22.00@31.00
Steers, com'l & gd.	18.00@24.00
Heifers, gd. & choice	20.00@22.00
Heifers, com'l & gd.	17.00@20.00
Cows, utility & com'l	14.50@16.50
Cows, can., cut	12.00@13.75
Bulls, good	18.00@19.00
Bulls, util. & com.	15.50@18.50
Bulls, can., cut	12.50@14.50

#### HOGS:

Good, 190/200	\$17.50@18.10
Good, ch., 200/220	17.50@18.10
Gd., ch., 220/250	17.50@18.10
Sows, 400/down	15.25@15.75

#### SHEEP (Lambs):

Choice & prime	None rec.
Good to choice	19.00@22.00

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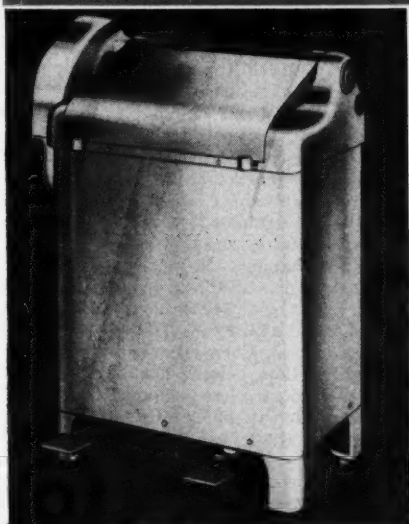
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BIRMINGHAM, ALABAMA

# INCREASE YIELD! SAVE LABOR! COMBINE OPERATIONS!

The **TOWNSEND HAM FATTER**, teamed with the  
Townsend Pork-Cut Skinner, gives you the following  
**IN ONE SIMPLE OPERATION:**



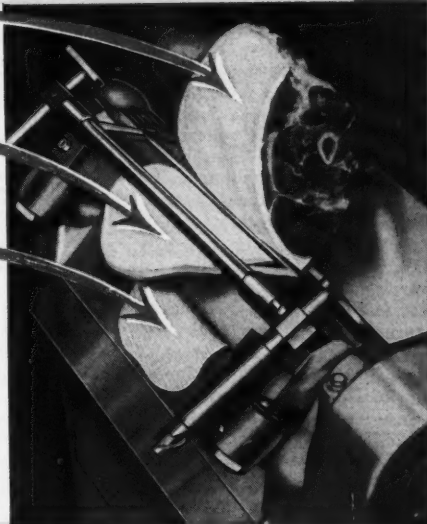
1. A smooth attractive ham  
with a uniform layer of fat.

2. A piece of fat for prime  
steam lard.

3. Perfectly-fleshed skin  
... for gelatin.

*At Right: Close-up showing Townsend  
Ham Fatter attached to a Model 35  
Townsend Pork-Cut Skinner.*

*At Left: The Model 35 Townsend Pork-  
Cut Skinner shown without the ham fat-  
ter attachment. It's a worthy companion  
to the Townsend Model 52 Bacon Skin-  
ner and the Townsend Model 66 Mem-  
brane Removal Machine.*



The Townsend Ham Fatter and the Town-  
send Model 35 Pork-Cut Skinner constitute  
a team which brings extra profit to the  
packer. Here are the details:

**Pork-Cut Skinner**—Operating by itself, with-  
out the Ham Fatter, the Townsend Model  
35 Pork-Cut Skinner removes skin from all  
pork cuts efficiently. Pork yield is high —  
the result of unusually close trim. Skinning  
costs are low because of increased produc-  
tion. What's more, the skins are all ready  
for gelatin with no further fleshing.

**Ham Fatter**—This is an attachment which  
fits on the Townsend Model 35 Pork-Cut

Skinner. With this attachment in place, the  
excess amount of fat is removed from the  
ham at the same time that the skin is being  
fleshed. Yield is increased as much as 2  
percent because it leaves more of the allow-  
able amount of fat on the ham.

Operation is simple — no special skill is  
required. The operator merely feeds the  
ham into the machine which skins and  
fleshes, and removes the excess fat in one  
quick operation. Simple adjustment of the  
Fatter determines and controls the amount  
of fat which is left on the ham. There are  
no scored hams—no black-eyes. Write today  
for complete details.

## TOWNSEND Engineering Company

2421 Hubbell Avenue, Des Moines, Iowa

# BY-PRODUCTS....FATS AND OILS

## TALLOW AND GREASES

Tuesday, December 30, 1952

Many members of the tallow and grease trade extended the holiday of last week to a four-day affair, consequently information was somewhat lacking. Quotations on Wednesday of last week remained nominally unchanged.

At the start of the new week, the market remained on the quiet side, however, some movement was reported to eastern destination. Few tanks each of bleachable fancy tallow and choice white grease traded at  $5\frac{1}{2}c$ , delivered East. Couple tanks of yellow grease sold in the Midwest locale at  $3\frac{1}{2}c$ , c.a.f. Chicago, with sellers reportedly holding out for  $4c$  later. Bids of  $4\frac{1}{2}c$ , Chicago, were in the market for choice white grease, without action. Three tanks of prime tallow sold at  $4\frac{1}{2}c$ , c.a.f. Chicago.

On Tuesday, the inedible fats market was more or less on the steady to soft side; mostly a bid market, with offerings thin. Few tanks of choice white grease sold at  $5\frac{1}{2}c$ , c.a.f. East. Several tanks of original fancy tallow, and an equal amount of choice white grease traded at  $5\frac{1}{2}c$  and  $5\frac{1}{2}c$ , all c.a.f. East. Several tanks of yellow grease were traded at  $4\frac{1}{2}c$ , delivered East.

Several tanks of prime tallow traded at  $5\frac{1}{2}c$ , also delivered East. Two tanks of yellow grease brought  $3\frac{1}{2}c$ , and another tank of same sold at  $3\frac{1}{2}c$ , all c.a.f. Chicago. Several tanks of bleachable fancy tallow sold at  $4\frac{1}{2}c$ , c.a.f. Chicago. Bids of  $5\frac{1}{2}c$ , East, in the market for choice white grease, and  $4\frac{1}{2}c$ , Chicago, on prime tallow and choice white grease, went without action Tuesday.

**TALLOW:** Tuesday's quotations: edible tallow,  $6\frac{1}{2}c$ ; fancy tallow,  $7c$ ; color,  $5\frac{1}{2}c$ ; bleachable fancy tallow,  $4\frac{1}{2}c$ ; prime tallow,  $4\frac{1}{2}c$ ; special

tallow  $4\frac{1}{2}c$  @  $4\frac{1}{2}c$ ; No. 1 tallow,  $3\frac{1}{2}c$  @  $4c$ ; and No. 2 tallow,  $3\frac{1}{2}c$  @  $3\frac{1}{2}c$ .

**GREASES:** Tuesday's quotations: choice white grease,  $5c$ ; A-white grease,  $4\frac{1}{2}c$ ; B-white grease,  $4\frac{1}{2}c$ ; yellow grease,  $3\frac{1}{2}c$  @  $3\frac{1}{2}c$ ; house grease,  $3\frac{1}{2}c$ ; and brown grease,  $2\frac{1}{2}c$  @  $3c$ .

## BY-PRODUCTS MARKETS

(Chicago, Tuesday, Dec. 30)

### Blood

Unit	Ammonia
Unground, per unit of ammonia (bulk) .....	*6.50

### Digester Feed Tankage Materials

Wet rendered, unground, loose, Low test .....	*7.25 @ 7.50n
High test .....	*6.75n
Liquid stick tank cars .....	3.00 @ 3.25

### Packinghouse Feeds

Unit	Carlots.
50% meat and bone scraps, bagged, per ton .....	105.00
50% meat and bone scraps, bulk .....	92.50 @ 95.00
55% meat scraps, bulk .....	100.00
60% digester tankage, bulk .....	103.50 @ 105.00
60% digester tankage, bagged .....	110.00
80% blood meal, bagged .....	135.00
70% standard steamed bone meal, bagged .....	95.00

### Fertilizer Materials

High grade tankage, ground, per unit ammonia .....	*6.25
Hoof meal, per unit ammonia .....	7.00n

### Dry Rendered Tankage

	Per unit Protein
Low test .....	*1.85a
High test .....	*1.55n

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed) .....	\$ 1.75 @ 2.00
Hide trimmings (green, salted) ...	20.00 @ 25.00
Cattle jaws, skulls and knuckles, per ton .....	65.00n
Pig skin scraps and trimmings, per lb. ....	5½

### Animal Hair

Winter coil dried, per ton .....	*55.00 @ 60.00
Summer coil dried, per ton .....	*57.50n
Cattle switches, per piece .....	5¢
Winter processed, gray, lb. ....	9 @ 10n
Summer processed, gray, lb. ....	3 @ 3½n

n—nominal. a—asked.  
\*Quoted delivered basis.

*Livestock insects can cause the loss of 1/2 to 3/4 lbs. of beef gain per day, according to Agricultural Extension entomologists.*

## VEGETABLE OILS

Tuesday, December 30, 1952

Quietness generally prevailed in the vegetable oil market Monday, with the price structure maintaining levels mostly unchanged from the previous week. Nearby shipment soybean oil reportedly cashed at  $13\frac{1}{2}c$  while first-half January shipment moved at  $13\frac{1}{2}c$ , and later firmed to sell at  $13\frac{1}{2}c$ . Rumors existed that February shipment sold at  $13c$ , but only confirmed movement was at  $12\frac{1}{2}c$ . March shipment sold early at  $12\frac{1}{2}c$  with offerings later priced at  $12\frac{1}{2}c$ . April through June shipments sold at  $12\frac{1}{2}c$  early and later, at  $12\frac{1}{2}c$ . Trading of all shipments throughout the day was spotty.

There was no activity in the cottonseed oil market as buyers and sellers were  $\frac{1}{2}c$  to  $\frac{1}{4}c$  apart in their ideas. January shipment was bid at  $14\frac{1}{2}c$  in the Valley and the market was quoted at that level in the Southeast, nominal basis. Offerings in Texas carried a price tag of  $14c$ , but buyers held firm to  $13\frac{1}{2}c$  and, as a result, no movement transpired. Corn oil was bid at  $14\frac{1}{2}c$  with sellers holding steadfast to  $14\frac{1}{2}c$  for product offered. Peanut oil declined to trade at  $25\frac{1}{2}c$ . Coconut oil was offered at  $16c$ , but buyers were inclined to express lower interest at  $15\frac{1}{2}c$  to  $15\frac{1}{2}c$ .

The market Tuesday was considered steady, but tight. Volume of trading was light with January shipment soybean oil sales at  $13\frac{1}{2}c$ , February early at  $13c$  and later at  $13\frac{1}{2}c$ , January through March at  $13c$ , April-May-June at  $12\frac{1}{2}c$  and July through September at  $12\frac{1}{2}c$ .

Movement of cottonseed oil was almost completely lacking, Texas the exception. Sales were heard at  $14c$  and at  $14\frac{1}{2}c$  at Fort Worth. Valley oil was bid at  $14\frac{1}{2}c$ , but offerings were priced  $\frac{1}{4}c$  higher. In the Southeast,  $14\frac{1}{2}c$  was bid for material, but sales were not ac-

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- A. L. THOMAS, Washington, D. C.

BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM



complished at that level. Corn oil moved late Monday in a light fashion at 14½c, but offerings Tuesday were ½c higher with no trading consummated.

**COTTONSEED OIL:** Activity light at advance of ½c to ¾c.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, DEC. 26, 1952					
	Open	High	Low	Close	Prev. Close
Jan. ....	16.90b	....	....	16.80b	16.88b
Mar. ....	16.87	....	....	16.80b	16.89
May ....	16.89	....	....	16.85	16.71
July ....	16.52b	....	....	16.59	16.62
Sept. ....	16.00b	....	....	16.10b	16.17b
Oct. ....	15.88	....	....	15.75b	15.80b
Dec. ....	15.70n	....	....	15.50b	15.75n

Sales: 182 lots.

MONDAY, DEC. 29, 1952					
	Open	High	Low	Close	Prev. Close
Jan. ....	16.80n	....	....	16.90b	16.80b
Mar. ....	16.84	16.90	16.78	16.89	16.80b
May ....	16.61b	16.75	16.62	16.74	16.65
July ....	16.55b	16.68	16.55	16.66b	16.59
Sept. ....	16.02b	....	....	16.18b	16.10
Oct. ....	15.72b	....	....	15.75b	15.75b
Dec. ....	15.70n	....	....	15.65n	15.50b

Sales: 134 lots.

TUESDAY, DEC. 30, 1952					
	Open	High	Low	Close	Prev. Close
Jan. ....	16.90n	....	....	16.90b	16.90b
Mar. ....	16.90b	16.98	16.85	16.86	16.89
May ....	16.76	16.78	16.68	16.68	16.74
July ....	16.65b	16.70	16.61	16.62	16.66b
Sept. ....	16.15b	....	....	16.14b	16.18b
Oct. ....	15.75b	....	....	15.70b	15.75b
Dec. ....	15.65n	....	....	15.60n	15.65n

Sales: 125 lots.

WEDNESDAY, DEC. 31, 1952  
See page 35 for Wednesday's prices.

THURSDAY, JAN. 1, 1953  
NEW YEAR'S DAY  
(Legal Holiday)  
No Trading

**SOYBEAN OIL:** Market unchanged to down ¼c.

**PEANUT OIL:** Registered 2½c decline with sales at 25½c compared with 27c level quoted same time last week.

**COCONUT OIL:** Offerings priced up 1c in comparison with previous week.

**CORN OIL:** Advanced an ¼c in sales at 14½c Monday.

## VEGETABLE OILS

Tuesday, Dec. 30, 1952

Crude cottonseed oil, carlots, f.o.b. mills	14½@14½n
Valley	14½n
Southeast	14½n
Texas	14pd
Corn oil in tanks, f.o.b. mills	14½n
Peanut oil, f.o.b. Southern mills	25½n
Soybean oil, Decatur	13¼pd
Coconut oil, f.o.b. Pacific Coast	16¼a
Cottonseed foots	1½
Midwest and West Coast	1½@1½
East	1½@1½

a—asked. n—nominal. pd—paid. b—bid.

## OLEOMARGARINE

Tuesday, Dec. 30, 1952

White domestic vegetable	28
White animal fat	28
Milk churned pastry	24
Water churned pastry	23

## OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	lb.
Extra oleo oil (drums)	7½@8

## NOV. CORN-HOG RATIO

Hog and corn prices at Chicago and hog-corn price ratio for November.

Barrows & gilts per 100 lbs.	Corn, No. 3, yellow per bu.	Hog-corn price ratio
November, 1952 .. \$17.02	\$1.575	10.8
October, 1952 .. 18.85	1.586	11.9
November, 1951 .. 18.69	1.826	10.2

## Fertilizer Association Movie "Cash In On Corn"

How should a farmer go about producing at least 100 bushels of corn per acre on his land? The National Fertilizer Association is giving the answer in its 20-minute, sound-and-color motion picture entitled "Cash in on Corn." In order that all farmers may have the information, NFA is making the movie available on a loan basis to national, state and local educational and agricultural agencies and institutions, fertilizer industry members and other interested persons.

Full of actual field photos as well as cartoons, "Cash in on Corn" is divided into three parts:

(1) The ten steps necessary for producing 100 bushels or more of corn;

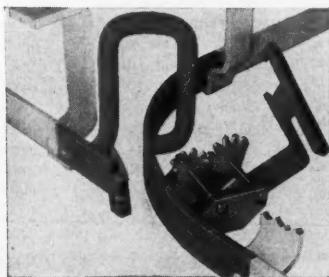
(2) The relative benefits to the soil from practices designed to produce 100 bushels of corn to the acre as compared with practices which bring low yields; and

(3) The profit potentials of high corn yields.

Requests for loan of the film should be directed to The National Fertilizer Association, 616 Investment Building, Washington 5, D. C. Selection of showing dates should be indicated.

London soapmakers of the 17th century were members of the guild for merchant tailors.

## LEFIELL ALL STEEL TRACK SWITCH



### ALL STEEL

All steel construction permits switches to be welded to track systems if desired. Wears uniformly with rest of system, eliminating low spots.

Heavy steel construction eliminates breakage, minimizes wear.

### STEEL FOR STRENGTH

Available in all types for ¾" or 1½"x2½" track, and for ½"x3" flat or 1-15/16" round bleeding rail.

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Speco..**



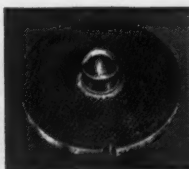
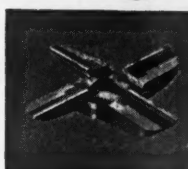
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Pictured (left) with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-fits holder. Easy to assemble . . . to clean . . . self-sharpening.

Pictured below is SPECO's C-D Cutmore—top quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . a wide variety of SPECO plate styles—in a complete range of sizes for all makes of grinder. All SPECO products are guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts costs, improves product appearance.



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# HIDES AND SKINS

Scattered sales of big packer hides at steady prices to 1/2c off—Small packer and country hide markets quiet and weak—No trading of calf or kipskins reported—Sheepskin movement scarce with steady levels prevailing.

## CHICAGO

**PACKER HIDES:** Offering lists of big packer hides were made available Monday at last week's levels, but tanners, for the most part, appeared disinterested. Late Friday, about 3,000 Colorado steers brought 12 1/2c and 1,200 butt-branded steers sold at 14c. A large outside independent packer moved 1,700 heavy native cows Monday of this week at 16c and 700 heavy native steers at an equal figure. Some 950 Colorado steers sold at 12c and around 8,000 River heavy native cows were traded at 15 1/2c.

Volume of trading Tuesday was far from vast with prices moving downward 1/2c for some selections sold. Other selections sold steady with levels established Monday. Some 1,400 Omaha light native steers sold at 19c, 750 heavy native steers at 16c, 900 Chicago butt-branded steers at 14c, 2,200 Denver butts at 13 1/2c and an additional 1,600 butt-branded steers at 14c.

About 1,600 Denver, Colorado steers sold at 12c. A lot of 1,000 Oklahoma City branded cows sold at 15c and 1,600 Denvers sold at 14c. Most sources, however, thought the going market for this selection would be in a range of 14 1/2@15c, freight considered. Some 1,000 heavy native cows sold at 15 1/2c and 1,500 St. Pauls moved in a sale Tuesday at 16c.

**SMALL PACKER AND COUNTRY HIDES:** Tanner interest for both small packer and country hides was generally lacking this week and offering prices for small packer 50-lb. average hides declined to as low as 15c. The 60-lb. average sold late last week at 14c, but most sources were dubious that price

could be commanded Tuesday. The country hide market was a nebulous affair with most tanners completely out of the market.

**SHEEPSKINS:** Activity was spotty for both shearlings and fall clips during the week. Some sales of No. 1's were reported at 2.25@2.35 and fall clips at 2.75@2.85. No sales of No. 2's or No. 3's were reported and they were quoted at 1.50 and 1.00, respectively. Prices for dry pelts and pickled skins were unchanged from the previous week.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 27, 1952, were 3,004,000 lbs.; previous week, 3,932,000 lbs.; same week 1951, 3,462,000 lbs.; 1952, to date 239,966,000 lbs.; same period 1951, 246,590,000 lbs.

Shipments for the week ended December 27, 1952, totaled 3,084,000 lbs.; previous week 4,367,000 lbs.; corresponding week, 1951, 1,500,000 lbs.; this year to date, 204,850,000 lbs.; corresponding week, 1951 189,944,000 lbs.

## Texas Has Big Tannery, Too

Texas, which takes pride in size, itself not excluded, has another claim along this line. Located in San Antonio is a tannery which is the largest in the state and ranks third or fourth in the nation.

The tannery, Nelson Tanning Corp., has been turning out sheep leathers since 1946. Today it employs a force of about 200 production workers. Processing some 25,000 lambskins a month, it does an annual business volume of about \$1,500,000.

About 75 per cent of its business is in processing and dyeing fine wool skins to be used in "mouton" coats. Other skins are made for jacket and boot linings.

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		PREVIOUS WEEK		COR. WEEK	
	Week ended Dec. 30	@19	Week ended Dec. 23	@19 1/2	Week ended Dec. 16	@26a
Nat. steers...	16		16		19	
Hvy. Texas		14n		14 1/2		17 1/2
Hvy. butt, brand'd str.	13 1/2	@14		14 1/2		17 1/2
Hvy. Col. str.	12			12 1/2		16 1/2
Ex. light Tex.						
Strs. ....	18n		18	@18 1/2		28 1/2a
brand'd cows, 14 1/2	@15		15	@15 1/2		20 1/2
Hy. nat. cows	16			16	21	@21 1/2
Lt. nat. cows	18			18	24 1/2	@26
Nat. bulls	11n			11		15 1/2
Brand'd bulls	10n			10		14 1/2
Calfskins, Nor.						
10/15	47 1/2	@50n	47 1/2	@50	39	@40
10/down	45n			45		
Kips, Nor.						
nat. 15/25	37	@40n	37	@40		35
Kips, Nor. branded	32	@35n	32	@35		32 1/2
<b>SMALL PACKER HIDES</b>						
<b>STEERS AND COWS:</b>						
60 lbs. and over	14@15n		14 1/2@15n			
50 lbs.	15@16n		15 1/2@16n			
<b>SMALL PACKER SKINS</b>						
Calfskins, under						
15 lbs.	35@	37n	37@	40n		31n
Kips, 15/30						26@27
Shun, reg.	1.50@1.65n		1.50@1.65n			1.00
Shunks, hairless		50n		50n		40n
<b>SHEEPSKINS</b>						
Pkr. shearlings	2.25		2.25	3.00@3.25		
No. 1						
Dry Pelts	30@	31n	30@	31n		35@
Horsehides						
untmld.	8.00@8.50n		8.00@8.50n			7.50@8.00

## N.Y. HIDE FUTURES

FRIDAY, DEC. 26, 1952				
	Open	High	Low	Close
Jan. ...	18.33-05	18.50	18.45	18.45
Apr. ...	15.65b	15.82	15.80	15.80b-89a
July ...	15.25b	15.42	15.42	15.39b-55a
Oct. ...	15.01b	15.15	15.15	15.07b-25a
Jan., '54	14.70b			14.84b-15.05a
Apr., '54	14.30b	14.75	14.75	14.62b-85a
Sales: 28 lots.				
MONDAY, DEC. 29, 1952				
Jan. ...	18.20b	18.90	18.65	18.90
Apr. ...	15.70b	15.94	15.87	15.94
July ...	15.30b			15.40b-41a
Oct. ...	15.01b	15.10	15.10	15.10
Jan., '54	14.75b			14.82b-90a
Apr., '54	14.60b			14.62b-65a
Sales: 33 lots.				
TUESDAY, DEC. 30, 1952				
Jan. ...	18.41b	19.00	18.70	19.00
Apr. ...	15.91b	15.93	15.65	15.95b-16.05a
July ...	15.48b			15.45b-55a
Oct. ...	15.03b	15.00	15.00	15.10b-30a
Jan., '54	14.80b			14.83b-15.05a
Apr., '54	14.60b			14.55b-77a
Sales: 51 lots.				
WEDNESDAY, DEC. 31, 1952				
Jan. ...	19.09	19.65	19.65	19.65
Apr. ...	15.09b	16.15	16.05	16.15
July ...	15.42b	15.65	15.65	15.65
Oct. ...	15.00b			15.35b
Jan., '54	14.75b			15.08b
Apr., '54	14.45b			14.80n
Sales: 39 lots.				
THURSDAY, JAN. 1, 1953				
NEW YEAR'S DAY				
(Legal Holiday)				
No trading				

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## PHILADELPHIA FRESH MEATS

(Monday, Dec. 20)  
WESTERN DRESSED

### BEEF (STEER):

Prime, 600-800	None quoted
Choice, 600-800	\$49.00@51.50
Choice, 800-900	48.00@49.00
Good, 500-700	38.00@42.00
Commercial	33.00@36.00

### COW:

Commercial, all wts.	28.00@32.00
Utility, all wts.	27.00@29.00

### VEAL (SKIN-OFF):

Prime, 80-110	None quoted
Prime, 110-150	None quoted
Choice, 50-80	None quoted
Choice, 80-110	50.00@54.00
Choice, 110-150	48.00@53.00
Good, 50-80	36.00@40.00
Good, 80-110	40.00@44.00
Good, 110-150	38.00@42.00
Commercial, all wts.	26.00@34.00
Utility, all wts.	22.00@26.00

### CALF (SKIN-OFF):

Prime, 200/down	None quoted
Choice, 200/down	None quoted
Good, 200/down	None quoted
Commercial, all wts.	None quoted

### SPRING LAMB:

Prime, 50/down	42.00@45.00
Prime, 50/60	40.00@43.00
Choice, 50/down	42.00@45.00
Good, all wts.	38.00@40.00

### MUTTON (EWE):

Choice, 70/down	None quoted
Good, 70/down	None quoted

### PORK CUTS—CHOICE LOINS:

(Bladeless included) 12/down	43.00@45.00
(Bladeless included) 12-16	42.00@44.00
(Bladeless included) 16-20	40.00@41.00

### BUTTS, BOSTON STYLE, 4-8

	38.00@40.00
--	-------------

### SPARERIBS, 3 lbs. down

	36.00@38.00
--	-------------

### LOCAL DRESSED

#### STEER BEEF CUTS:

	Prime	Choice
Hindquarters	\$5.00@67.00	\$57.00@62.00
R'd, no flank	61.00@63.00	59.00@62.00
Hip r'd, with flank	59.00@61.00	56.00@58.00
Full loin, tr.	88.00@92.00	80.00@85.00
Short loin, tr.	116.00@120.00	85.00@95.00
Shinloin, B-bone in.	None quoted	None quoted
Flank	15.00@17.00	15.00@17.00
Rib	70.00@75.00	60.00@65.00
Arm chuck	46.00@48.00	42.00@45.00
Cr. cut chuck	45.00@47.00	41.00@46.00
Brisket	39.00@42.00	39.00@42.00

## CANADIAN HIDE STOCKS

Stocks of raw hides and skins, foreign and domestic, held by Canadian tanners, packers and dealers on October 31, totaled 313,401 cattle hides compared with 420,163 a month earlier and 458,558 a year ago, according to a Dominion Bureau of Statistics report. Calf and kid skins increased to 688,940 from 567,498 a month earlier and 537,388 last year.

Goat and kid skins numbered 122,475 compared with 46,809 at the close of September and 48,184 on October 31, last year. Sheep and lamb skins numbered 64,377 dozen for a sizeable increase over the 40,442 dozen a month before and 33,235 dozen a year before. Horse hides dropped to 33,792 pieces from 42,683 at the end of September and 40,125 on the last day of October, 1951.

## Wholesale Price Indexes

Wholesale price indexes compiled by the Bureau of Labor Statistics for the week ended December 19, showed meats at 93.8, the lowest percentage in a long time. Another animal by-product, tallow dropped 9.1 per cent from the week before. Livestock and related products dipped an average of 1.5 per cent, fats and oils, 1.7 per cent, while hides alone advanced 1.6 per cent.

# WEEK'S CLOSING MARKETS

## WEDNESDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$19.00; Average, \$17.55. Provision prices were quoted as follows: Under 12 pork loins, 38½@39; 10/14 green skinned hams, 49½@50; Boston butts, 34½; 16/down pork shoulder, 29 nominal; 3/down spareribs, 34@34½; 8/12 fat backs, 7@7½; regular pork trimmings, 17 nominal; 18/20 DS bellies, 20 nominal; 4/6 green picnics, 29@29½; 8/up green picnics, 26½.

P.S. loose lard was quoted at 7.75 nominal and P.S. lard in tierces at 8.25 nominal.

## Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Jan. 16.80B; Mar. 16.72-70; May 16.50-51; July 16.44-37; Sept. 15.95B-16.00A; Oct. 15.50B-85A; and Dec. 15.40B-74A. Sales: 140 lots.

## CANADIAN LIVESTOCK

November average prices for livestock at 11 Canadian markets as reported to THE NATIONAL PROVISIONER.

	STEERS to 1000 lbs.	VEAL CALVES Good, Ch.	HOGS* Gr. Nov.	LAMBS Gd. Nov.
Stock- yards	1952	1952	1952	1952
Toronto	\$23.25	\$21.47	\$25.60	\$21.47
Montreal	22.00	21.51	25.60	21.51
Winnipeg	21.55	19.95	24.35	19.95
Calgary	21.53	18.55	23.42	18.55
Edmonton	20.05	18.56	24.10	18.56
Lethbridge	21.33	18.23	23.10	18.23
Pr. Albert	20.22	17.80	23.35	17.80
Moose Jaw	20.91	16.48	23.80	16.48
Saskatoon	19.46	16.11	23.60	16.11
Regina	19.10	16.06	23.60	16.06
Vancouver	21.13	20.35	24.77	20.35

\*Dominion Government premiums not included.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Dec. 27, with comparisons:

	Week Dec. 27	Previous Week	Cor. Week 1951
Cured meats, pounds	4,033,000	7,889,000	10,629,000
Fresh meats, pounds	22,136,000	30,489,000	15,907,000
Lard, pounds	3,196,000	3,803,000	3,624,000

## Recommend Livestock Research Projects

The Livestock Research Advisory Committee, meeting recently in Washington, D. C., recommended continued study of methods of infection and transmission of vesicular exanthema along with intensified effort to eliminate this hog disease.

The committee recommended continuing research on new uses, new outlets and new markets for animal fats and suggested expanded production of meat-type hogs which have little fat for lard.

The committee recommended that scientists obtain basic information on the composition of hides and skins as a basis for developing a method of producing improved leather and that an economic analysis be made of factors affecting the price of meat and of meat animals.

The committee also reported greater need for more livestock market news and for broader dissemination of market news. It suggested developing quarterly reports of cattle on feed, quarterly pig reports and developing techniques for forecasting and preparing more timely statistics on the calf crop.

## OCTOBER POULTRY CANNING

The quantity of poultry canned or used in canning during October was the largest for any month of record, the Bureau of Agricultural Economics has reported. The quantity canned totaled 21,816,000 lbs., compared with 13,626,000 lbs. during October last year and the 1946-50 average of 12,260,000 lbs. The previous high record quantity of poultry canned during one month was the 20,011,000 lbs. in May 1945.

The quantity of poultry certified under federal inspection during October totaled 126,225,000 lbs. This compares with 98,204,000 lbs. during October last year. Of the quantity inspected this year 21,121,000 lbs. were for canning and 105,104,000 lbs. were eviscerated for sale.

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# LIVESTOCK MARKETS

## Weekly Review

### Canadian Cattle Count Up; Meat Consumption May Rise

Cattle numbers in Canada on June 1, 1952 were estimated at 9,173,000 head, of which 2,968,000 were milk cows and heifers, the Dominion Agriculture Department has reported. This was an increase over the previous year of 2 per cent for dairy cattle and 14 per cent for other cattle. Compared to the average during 1948-51, there was a decrease of 15 per cent for dairy cattle and an increase of 12 per cent for beef cattle, according to the Dominion report.

Along with the increase in cattle numbers, there may be expected an increased slaughter rate in 1953. Per capita consumption of beef in Canada has gone down steadily from 57.5 lbs. in 1948 to 44.1 lbs. in 1951, and about the same in 1952. It is expected that this trend will be reversed in 1953, and that per capita consumption of beef will be 50 lbs. or more.

Consumer demand there has strengthened over the past year, and is expected to continue strong for some time. The population has increased from 12,883,000 in 1948 to an estimated

14,500,000 in 1953. This increase of population and the anticipated increase in per capita consumption may be expected to increase the requirements of the domestic market for beef by 100,000,000 lbs.

The difference in present prices in the two countries amounts to about \$3.00 for feeder steers and about \$4.25 for slaughter steers. The relative prices would be affected in the case of cattle moving to the United States by the tariff which amounts to \$1.50 per 100 lbs. for cattle weighing over 700 lbs., (\$2.50 for cattle weighing under 750 lbs.)

The exchange discount of the United States dollar, which amounts to about \$0.35 per 100 lbs. of cattle at current prices, and the handling and other costs of getting cattle into the United States which amounts to about \$1.50 per 100 lbs., thus bringing the total of these expenses to about \$3.50 per 100 lbs., the net result would be that United States feeder steers cost about \$0.50 per 100 lbs. less than Canadian feeder steers in the United States. United States slaughter steers, therefore, cost about \$0.75 per 100 lbs. more than Canadian steers in the United States.

### KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughtered under federal inspection during October, 1952, compared with September 1952, and October 1951 is shown in the Department of Agriculture table below.

	Oct. 1952 Per- cent	Sept. 1952 Per- cent	Oct. 1951 Per- cent
Cattle—			
Steers .....	47.5	51.1	39.1
Heifers .....	10.4	10.1	9.0
Cows .....	37.3	34.3	46.2
Cows and heifers .....	48.2	44.4	55.2
Bulls and Stags .....	4.3	4.5	5.7
Total <sup>1</sup> .....	100.0	100.0	100.0
Canners and catters <sup>2</sup> ...	23.1	19.1	23.9
Hogs—			
Sows .....	8.3	15.6	8.4
Barrows and gilts .....	91.3	83.8	91.2
Stags and boars .....	.4	.6	.4
Total <sup>1</sup> .....	100.0	100.0	100.0
Sheep and lambs—			
Lambs and yearlings .....	80.9	81.2	77.3
Sheep .....	19.1	18.8	22.7
Total <sup>1</sup> .....	100.0	100.0	100.0

†Based on reports from packers.

<sup>1</sup>Totals and percentages of accumulation based on rounded numbers.

<sup>2</sup>Included in cattle classification.

### Texas, Tops in Cattle 52 Years

Texas has held its position as the state with the largest number of cattle for over half a century, the National Cattlemen's Association has pointed out. But, although on January 1, 1952 it claimed close to 7,500,000 cattle, its rate of increase in bovine numbers since 1900 has been the smallest—one-half of 1 per cent. Since the turn of the century North Dakota has had the biggest rate of cattle population increase—54.55 per cent.

### LIVESTOCK CAR LOADINGS

A total of 11,902 cars were loaded with livestock during the week ended December 6, 1952, according to the American Association of Railroads. This was an increase of 1,539 cars from the same week in 1951 and 750 more than during the same period of 1950.

### SOWS FARROWING, PIGS PER LITTER AND PIGS SAVED FOR THE UNITED STATES

YEARS 1940-52

	Sows Farrowing		Pigs per Litter		Pigs Saved		Year (Dec. 1- Dec. 1)
	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	
1940	8,247	4,763	6.01	6.36	49,584	30,252	79,836
1941	7,760	5,535	6.36	6.43	49,368	35,584	84,952
1942	9,684	6,840	6.31	6.40	61,093	43,810	104,903
1943	12,174	7,565	6.10	6.29	74,223	47,584	121,807
1944	9,246	4,882	6.03	6.33	55,754	30,905	86,659
1945	8,302	5,429	6.29	6.38	52,216	34,611	86,827
1946	8,077	4,704	6.46	6.49	52,191	30,503	82,694
1947	8,548	4,866	6.11	6.39	52,199	31,090	83,289
1948	7,833	5,070	6.44	6.58	50,468	33,358	83,826
1949	8,820	5,568	6.46	6.52	56,969	36,275	93,244
1950	9,174	5,923	6.31	6.65	57,995	39,404	97,399
1951	9,691	6,089	6.47	6.80	62,007	40,182	102,189
1952	8,530	5,566	6.64	6.60	56,607	36,500	93,107
1953	7,393	—	6.50	—	48,000	—	—

<sup>1</sup>Spring farrowings indicated from breeding intentions reports. <sup>2</sup>Average number of pigs per litter with allowance for trend used to compute indicated number of fall pigs. Number rounded to nearest 500,000 head.

BLOOMINGTON, ILL.  
CHATTANOOGA, TENN.  
CINCINNATI, OHIO  
DAYTON, OHIO  
DETROIT, MICH.  
FT. WAYNE, IND.  
INDIANAPOLIS, IND.  
JACKSON, MISS.  
JONESBORO, ARK.  
LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.

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LIVESTOCK BUYING SERVICE

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BEEF PACKERS

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, December 29, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul  
HOGS (Includes Bulk of Sales):  
BARROWS & GILTS:

Choice:	120-140 lbs.	140-160 lbs.	160-180 lbs.	180-200 lbs.	200-220 lbs.	220-240 lbs.	240-270 lbs.	270-300 lbs.	300-330 lbs.	330-360 lbs.
None rec.	15.25-17.00	16.75-18.25	17.00-18.75	18.25-18.75	18.25-18.75	18.00-19.00	17.50-18.65	16.75-17.55	16.00-17.00	None rec.
None rec.	15.50-17.50	17.00-18.75	18.25-18.75	18.25-18.75	18.25-18.75	18.00-19.00	17.50-18.65	16.75-17.55	16.00-17.00	None rec.
None rec.	16.50-18.00	17.00-18.75	18.25-18.75	18.25-18.75	18.25-18.75	18.00-19.00	17.50-18.65	16.75-17.55	16.00-17.00	None rec.
None rec.	16.50-18.00	17.00-18.75	18.25-18.75	18.25-18.75	18.25-18.75	18.00-19.00	17.50-18.65	16.75-17.55	16.00-17.00	None rec.
None rec.	16.50-18.00	17.00-18.75	18.25-18.75	18.25-18.75	18.25-18.75	18.00-19.00	17.50-18.65	16.75-17.55	16.00-17.00	None rec.
None rec.	16.50-18.00	17.00-18.75	18.25-18.75	18.25-18.75	18.25-18.75	18.00-19.00	17.50-18.65	16.75-17.55	16.00-17.00	None rec.
None rec.	16.50-18.00	17.00-18.75	18.25-18.75	18.25-18.75	18.25-18.75	18.00-19.00	17.50-18.65	16.75-17.55	16.00-17.00	None rec.
None rec.	16.50-18.00	17.00-18.75	18.25-18.75	18.25-18.75	18.25-18.75	18.00-19.00	17.50-18.65	16.75-17.55	16.00-17.00	None rec.
None rec.	16.50-18.00	17.00-18.75	18.25-18.75	18.25-18.75	18.25-18.75	18.00-19.00	17.50-18.65	16.75-17.55	16.00-17.00	None rec.
None rec.	16.50-18.00	17.00-18.75	18.25-18.75	18.25-18.75	18.25-18.75	18.00-19.00	17.50-18.65	16.75-17.55	16.00-17.00	None rec.

Medium:	160-220 lbs.	None rec.	None rec.	None rec.	15.50-17.75	None rec.
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### SOWS:

Choice:	270-300 lbs.	300-330 lbs.	330-360 lbs.	360-400 lbs.	400-450 lbs.	450-550 lbs.
None rec.	15.50-15.75	15.75-16.00	15.25-15.75	15.50-16.50	14.00-16.00	14.00-16.00
None rec.	15.50-15.75	15.75-16.00	15.25-15.75	15.50-16.50	14.00-16.00	14.00-16.00
None rec.	15.50-15.75	15.75-16.00	15.25-15.75	15.50-16.50	14.00-16.00	14.00-16.00
None rec.	15.50-15.75	15.75-16.00	15.25-15.75	15.50-16.50	14.00-16.00	14.00-16.00
None rec.	15.50-15.75	15.75-16.00	15.25-15.75	15.50-16.50	14.00-16.00	14.00-16.00
None rec.	15.50-15.75	15.75-16.00	15.25-15.75	15.50-16.50	14.00-16.00	14.00-16.00
None rec.	15.50-15.75	15.75-16.00	15.25-15.75	15.50-16.50	14.00-16.00	14.00-16.00
None rec.	15.50-15.75	15.75-16.00	15.25-15.75	15.50-16.50	14.00-16.00	14.00-16.00
None rec.	15.50-15.75	15.75-16.00	15.25-15.75	15.50-16.50	14.00-16.00	14.00-16.00
None rec.	15.50-15.75	15.75-16.00	15.25-15.75	15.50-16.50	14.00-16.00	14.00-16.00

Medium:	250-300 lbs.	None rec.	13.00-15.00	None rec.	13.50-16.00	None rec.
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## SLAUGHTER CATTLE & CALVES:

### STEERS:

Prime:	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
None rec.	33.00-34.50	33.50-35.00	31.50-34.50	32.00-33.75
None rec.	33.00-34.50	33.50-35.00	31.50-34.50	32.00-33.75
None rec.	33.00-34.50	33.50-35.00	31.50-34.50	32.00-33.75
None rec.	33.00-34.50	33.50-35.00	31.50-34.50	32.00-33.75
None rec.	33.00-34.50	33.50-35.00	31.50-34.50	32.00-33.75
None rec.	33.00-34.50	33.50-35.00	31.50-34.50	32.00-33.75
None rec.	33.00-34.50	33.50-35.00	31.50-34.50	32.00-33.75
None rec.	33.00-34.50	33.50-35.00	31.50-34.50	32.00-33.75
None rec.	33.00-34.50	33.50-35.00	31.50-34.50	32.00-33.75
None rec.	33.00-34.50	33.50-35.00	31.50-34.50	32.00-33.75

Choice:	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
None rec.	26.50-33.00	27.00-33.50	25.50-31.50	26.50-32.50
None rec.	26.50-33.00	27.00-33.50	25.50-31.50	26.50-32.50
None rec.	26.50-33.00	27.00-33.50	25.50-31.50	26.50-32.50
None rec.	26.50-33.00	27.00-33.50	25.50-31.50	26.50-32.50
None rec.	26.50-33.00	27.00-33.50	25.50-31.50	26.50-32.50
None rec.	26.50-33.00	27.00-33.50	25.50-31.50	26.50-32.50
None rec.	26.50-33.00	27.00-33.50	25.50-31.50	26.50-32.50
None rec.	26.50-33.00	27.00-33.50	25.50-31.50	26.50-32.50
None rec.	26.50-33.00	27.00-33.50	25.50-31.50	26.50-32.50
None rec.	26.50-33.00	27.00-33.50	25.50-31.50	26.50-32.50

Good:	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
None rec.	21.50-26.50	22.00-28.00	20.50-25.50	21.00-26.00
None rec.	21.50-26.50	22.00-28.00	20.50-25.50	21.00-26.00
None rec.	21.50-26.50	22.00-28.00	20.50-25.50	21.00-26.00
None rec.	21.50-26.50	22.00-28.00	20.50-25.50	21.00-26.00
None rec.	21.50-26.50	22.00-28.00	20.50-25.50	21.00-26.00
None rec.	21.50-26.50	22.00-28.00	20.50-25.50	21.00-26.00
None rec.	21.50-26.50	22.00-28.00	20.50-25.50	21.00-26.00
None rec.	21.50-26.50	22.00-28.00	20.50-25.50	21.00-26.00
None rec.	21.50-26.50	22.00-28.00	20.50-25.50	21.00-26.00
None rec.	21.50-26.50	22.00-28.00	20.50-25.50	21.00-26.00

Commercial:	all wts.	18.50-21.00	18.50-23.00	16.50-20.50	18.50-21.00	17.50-21.50
Utility, all wts.	14.00-16.50	15.00-18.50	14.00-16.50	14.00-16.50	16.00-17.50	16.00-17.50

HEIFERS:	Prime:	600-800 lbs.	800-1000 lbs.	1000-1200 lbs.	1200-1400 lbs.	1400-1600 lbs.
None rec.	32.50-34.00	31.50-33.50	30.50-32.50	31.00-32.00	31.00-33.00	31.00-33.00
None rec.	32.50-34.00	31.50-33.50	30.50-32.50	31.00-32.00	31.00-33.00	31.00-33.00
None rec.	32.50-34.00	31.50-33.50	30.50-32.50	31.00-32.00	31.00-33.00	31.00-33.00
None rec.	32.50-34.00	31.50-33.50	30.50-32.50	31.00-32.00	31.00-33.00	31.00-33.00
None rec.	32.50-34.00	31.50-33.50	30.50-32.50	31.00-32.00	31.00-33.00	31.00-33.00
None rec.	32.50-34.00	31.50-33.50	30.50-32.50	31.00-32.00	31.00-33.00	31.00-33.00
None rec.	32.50-34.00	31.50-33.50	30.50-32.50	31.00-32.00	31.00-33.00	31.00-33.00
None rec.	32.50-34.00	31.50-33.50	30.50-32.50	31.00-32.00	31.00-33.00	31.00-33.00
None rec.	32.50-34.00	31.50-33.50	30.50-32.50	31.00-32.00	31.00-33.00	31.00-33.00
None rec.	32.50-34.00	31.50-33.50	30.50-32.50	31.00-32.00	31.00-33.00	31.00-33.00

Choice:	600-800 lbs.	800-1000 lbs.	1000-1200 lbs.	1200-1400 lbs.	1400-1600 lbs.
None rec.	27.00-32.50	25.50-32.00	24.00-30.50	25.50-31.00	25.50-31.00
None rec.	27.00-32.50	25.50-32.00	24.00-30.50	25.50-31.00	25.50-31.00
None rec.	27.00-32.50	25.50-32.00	24.00-30.50	25.50-31.00	25.50-31.00
None rec.	27.00-32.50	25.50-32.00	24.00-30.50	25.50-31.00	25.50-31.00
None rec.	27.00-32.50	25.50-32.00	24.00-30.50	25.50-31.00	25.50-31.00
None rec.	27.00-32.50	25.50-32.00	24.00-30.50	25.50-31.00	25.50-31.00
None rec.	27.00-32.50	25.50-32.00	24.00-30.50	25.50-31.00	25.50-31.00
None rec.	27.00-32.50	25.50-32.00	24.00-30.50	25.50-31.00	25.50-31.00
None rec.	27.00-32.50	25.50-32.00	24.00-30.50	25.50-31.00	25.50-31.00
None rec.	27.00-32.50	25.50-32.00	24.00-30.50	25.50-31.00	25.50-31.00

Good:	500-700 lbs.	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
None rec.	21.00-27.00	22.00-25.50	19.00-24.00	19.50-25.50	21.00-25.50
None rec.	21.00-27.00	22.00-25.50	19.00-24.00	19.50-25.50	21.00-25.50
None rec.	21.00-27.00	22.00-25.50	19.00-24.00	19.50-25.50	21.00-25.50
None rec.	21.00-27.00	22.00-25.50	19.00-24.00	19.50-25.50	21.00-25.50
None rec.	21.00-27.00	22.00-25.50	19.00-24.00	19.50-25.50	21.00-25.50
None rec.	21.00-27.00	22.00-25.50	19.00-24.00	19.50-25.50	21.00-25.50
None rec.	21.00-27.00	22.00-25.50	19.00-24.00	19.50-25.50	21.00-25.50
None rec.	21.00-27.00	22.00-25.50	19.00-24.00	19.50-25.50	21.00-25.50
None rec.	21.00-27.00	22.00-25.50	19.00-24.00	19.50-25.50	21.00-25.50
None rec.	21.00-27.00	22.00-25.50	19.00-24.00	19.50-25.50	21.00-25.50

Commercial:	all wts.	16.00-21.00	16.50-22.00	16.00-19.00	15.00-19.50	16.50-21.00
Utility, all wts.	13.00-16.00	14.00-16.50	13.00-16.00	13.50-16.00	15.00-19.50	16.50-21.00

COWS:	Commercial:	all wts.	15.00-16.50	15.25-16.50	15.00-16.50	15.00-16.50	15.00-16.50
Utility, all wts.	14.00-15.00	14.25-15.25	14.00-15.00	14.00-15.00	13.50-15.00	13.50-15.00	13.50-15.00
Canner & cutter,	all wts.	11.00-14.00	12.00-14.50	11.50-14.00	11.50-13.50	11.00-13.00	11.00-13.00

BULLS (Yr. Excl.) All Weights:	Good:	None rec.	16.50-18.00	None rec.	16.50-18.00	17.50-18.50
Commercial:	16.50-18.00	18.00-20.00	16.00-17.00	18.00-19.00	18.00-19.00	18.00-19.00
Utility:	14.50-16.50	17.00-19.00	14.50-16.00	16.50-18.00	17.50-18.50	17.50-18.50
Cutter:	12.50-14.50	14.50-17.00	12.50-14.50	14.50-16.50	15.50-17.50	15.50-17.50

VEALERS, All Weights:	Choice & prime:	28.00-39.00	29.00-30.00	25.00-30.00	24.00-27.00	24.00-29.00
Com'l & good:	19.00-28.00	20.00-29.00	16.00-25.00	15.00-24.00	17.00-24.00	17.00-24.00

CALVES (500 Lbs. Down):	Choice & prime:	24.00-29.00	23.00-29.00	21.00-23.00	20.00-25.00	23.00-26.00
Com'l & good:	18.00-24.00	18.00-23.00	14.00-21.00	15.00-20.00	16.00-23.00	16.00-23.00

SHEEP & LAMBS:	LAMBS (110 Lbs. Down):	Choice & prime:	21.50-22.75	21.50-22.50	20.50-22.25	21.50-22.00	22.00-22.50
Good & choice:	19.00-21.50	20.50-21.50	18.00-20.50	19.00-21.50	19.00-21.50	19.00-21.50	19.00-21.50

EWES:	Good & choice:	5.00-6.00	7.50-8.50	6.00-7.00	7.25-7.75	7.00-8.00
Cull & utility:	4.00-5.00	6.00-7.50	5.00-6.00	5.00-7.25	5.00-7.00	5.00-7.00

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Dec. 27:

### CATTLE

	Week ended Dec. 27	Prev. Week	Cor. Week 1951
Chicago	13,540	19,966	16,738
Kansas City	13,671	20,938	10,192
Omaha	11,968	19,960	15,434
E. St. Louis	7,089	12,621	4,485
St. Joseph	6,538	10,457	7,077
Sioux City	7,078	10,259	5,993
Wichita	2,310	3,887	2,685
New York & Jersey City		7,565	6,006
Okla. City	3,170	6,562	2,137
Cincinnati		4,042	3,483
Denver	5,950	10,935	4,750
St. Paul	7,138		8,960
Milwaukee	1,975	2,678	2,543
Total	90,773	130,060	92,066

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt, paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Dec. 20, compared with the same week, 1951, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lb.		Good and Choice		Gr. B <sup>1</sup> Dressed		Gd. Handyweights	
	1952	1951	1952	1951	1952	1951	1952	1951
Toronto .....	\$23.49	\$34.14	\$27.50	\$36.85	\$25.60	\$30.10	\$25.19	\$32.25
Montreal .....	23.30	33.30	30.15	38.60	25.60	30.61	26.50	32.65
Winnipeg .....	22.82	32.82	28.10	35.98	23.47	27.55	23.10	31.87
Calgary .....	22.67	32.32	23.10	35.98	23.47	27.55	23.10	31.87
Edmonton .....	21.00	31.00	27.25	35.00	23.70	27.95	20.75	30.00
Lethbridge .....	22.37	31.00	21.00	31.00	23.10	27.95	21.25	30.00
Pr. Albert .....	21.00	31.00	21.00	31.00	23.35	26.60	19.50	28.90
Moose Jaw .....	21.00	31.00	20.50	30.00	23.60	26.60	17.85	28.90
Saskatoon .....	20.00	31.00	23.00	33.50	23.60	26.60	18.50	28.50
Regina .....	19.55	30.50	20.60	32.50	23.60	26.60	19.10	28.50
Vancouver .....	21.00	31.25	22.25	33.50	23.60	26.60	19.10	28.50

\*Dominion Government premiums not included.

## EDWARD KOHN Co.

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ALL TYPES OF BONELESS MEATS  
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(any percentage lean you may require)  
(FULL OR PART LOADS)

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 27, 1952, as reported to The National Provisioner:

### CHICAGO

Armour, 3,406 hogs; Swift, no hogs; Wilson, 3,254 hogs; Agar, 5,747 hogs; shippers, 19,623 hogs, and others, 14,904 hogs.  
Total: 13,540 cattle; 667 calves; 46,639 hogs; and 4,464 sheep.

### KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour .....	2,513	482	1,393
Swift .....	1,892	384	2,867
Wilson .....	832	384	2,572
Butchers .....	3,722	10	417
Others .....	3,836	...	1,122
Totals .....	12,795	870	8,371

### OMAHA

Cattle	Calves	Hogs	Sheep
Armour .....	3,499	6,461	1,462
Cudahy .....	2,553	5,001	1,246
Swift .....	2,752	3,917	2,763
Wilson .....	2,624	4,790	904
Cornhusker .....	241	...	...
Neb. Beef .....	363	...	...
Eagle .....	13	...	...
Gr. Omaha .....	253	...	...
Hoffman .....	54	...	...
Rothschild .....	206	...	...
Roth .....	297	...	...
Kingman .....	924	...	...
Merchants .....	16	...	...
Midwest .....	17	...	...
Omaha .....	249	...	...
Union .....	315	...	...
Others .....	7,445	...	...
Totals .....	13,767	28,114	6,375

### E. ST. LOUIS

Cattle	Calves	Hogs	Sheep
Armour .....	1,759	1,159	4,424
Swift .....	3,324	830	5,543
Hunter .....	626	...	9,958
Hell .....	...	...	2,395
Laclede .....	...	...	871
Selloff .....	...	...	2,340
Totals .....	5,769	1,989	25,531

### ST. JOSEPH

Cattle	Calves	Hogs	Sheep
Swift .....	2,287	46	7,829
Armour .....	1,754	233	6,748
Others .....	3,313	174	2,864

Totals\* .. 7,354 453 17,441 4,022  
\*Does not include 16,235 hogs and 2,926 sheep direct to packers.

### SIOUX CITY

Cattle	Calves	Hogs	Sheep
Armour .....	2,770	8	10,676
Cudahy .....	2,194	...	11,891
Swift .....	2,106	...	4,919
Butchers .....	148	...	1
Others .....	5,232	87	9,868
Totals .....	12,450	96	37,354

### WICHITA

Cattle	Calves	Hogs	Sheep
Cudahy .....	1,113	180	1,517
Kansas .....	209	...	...
Dunn .....	77	...	...
Dold .....	80	...	1,612
Sunflower .....	...	...	40
Pioneer .....	...	...	...
Excel .....	416	...	131
Others .....	227	...	104
Totals .....	2,122	180	1,850

### OKLAHOMA CITY

Cattle	Calves	Hogs	Sheep
Armour .....	1,223	64	354
Wilson .....	1,352	94	497
Butchers .....	104	...	800

\*Totals .. 2,679 158 1,651 226  
\*Does not include 302 cattle, 31 calves, 7,338 hogs and 395 sheep direct to packers.

### LOS ANGELES

Cattle	Calves	Hogs	Sheep
Armour .....	37	...	...
Cudahy .....	...	...	...
Swift .....	155	...	35
Wilson .....	173	...	...
Acme .....	198	...	...
Atlas .....	314	...	...
Clougherty .....	...	...	...
Coast .....	40	...	12
Bridgeford .....	10	...	72
Commercial .....	404	...	...
Gr. West .....	235	...	...
Harman .....	111	...	...
Luer .....	...	...	230
Others .....	2,126	320	49
Totals .....	3,803	320	398

### DENVER

Cattle	Calves	Hogs	Sheep
Armour .....	825	142	3,118
Swift .....	811	29	3,560
Cudahy .....	607	32	1,778
Wilson .....	591	...	...
Others .....	2,536	95	2,027
Totals .....	5,370	298	10,453

### CINCINNATI

Cattle	Calves	Hogs	Sheep
Gall .....	4	1	164
Kahn's .....	...	...	...
Meyer .....	...	...	...
Schlachter .....	36	...	...
Northside .....	...	...	...
Others .....	1,630	450	10,405
Totals .....	1,670	451	10,405

### ST. PAUL

Cattle	Calves	Hogs	Sheep
Armour .....	2,425	1,266	14,269
Bartusch .....	469	...	...
Cudahy .....	718	314	...
Rifkin .....	516	36	...
Superior .....	1,049	...	...
Swift .....	1,966	2,396	29,103
Others .....	957	1,345	9,803
Totals .....	8,095	5,357	53,175

### FORT WORTH

Cattle	Calves	Hogs	Sheep
Armour .....	602	371	200
Swift .....	460	553	240
Blue Bonnet .....	62	5	69
City .....	125	9	34
Rosenthal .....	15	5	...
Totals .....	1,273	943	543

### TOTAL PACKER PURCHASES

Week Ended	Prev. Week	Cor. Week
Dec. 27	Dec. 20	1951
Cattle .....	60,627	90,162
Hogs .....	241,855	239,298
Sheep .....	45,193	46,317

## CORN BELT DIRECT TRADING

Des Moines, Ia., Dec. 30—  
Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:  
160-180 lbs. .... \$14.50@16.85  
180-240 lbs. .... 16.50@17.75  
240-300 lbs. .... 15.95@17.65  
240-300 lbs. .... 15.50@17.00  
270-300 lbs. .... 15.00@16.00

Sows:  
440-550 lbs. .... 13.00@14.85

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

Dec.	This week estimated	Same day last wk. actual
Dec. 24 .....	52,500	80,000
Dec. 25 .....	52,500	80,000
Dec. 26 .....	66,000	55,000
Dec. 27 .....	61,500	52,000
Dec. 28 .....	85,000	63,000
Dec. 30 .....	68,000	74,000

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended December 20, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date .....	142,000	376,000	88,000
Previous week .....	248,000	701,000	151,000
Same wk. 1951 .....	153,000	586,000	84,000
1952 to date .....	12,938,000	25,947,000	9,058,000
1951 to date .....	12,075,000	27,878,000	8,102,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Dec. 24:

	Cattle	Calves	Hogs	Sheep
Los Angeles .....	...	...	...	...
N. Portland .....	...	...	...	...
S. Francisco .....	...	...	...	...



## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

**STEER AND HEIFER:** Carcasses  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 13,485  
 Same week year ago ..... 9,410

**COW:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 1,365  
 Same week year ago ..... 1,582

**BULL:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 560  
 Same week year ago ..... 781

**VEAL:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 14,155  
 Same week year ago ..... 10,939

**LAMB:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 48,382  
 Same week year ago ..... 20,251

**MUTTON:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 2,080  
 Same week year ago ..... 1,493

**HOG AND PIG:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 9,000  
 Same week year ago ..... 13,963

**PORK CUTS:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 2,191,793  
 Same week year ago ..... 1,491,919

**BEEF CUTS:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 86,184  
 Same week year ago ..... 21,935

**VEAL AND CALF CUTS:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 5,847  
 Same week year ago ..... 5,777

**LAMB AND MUTTON CUTS:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 2,550  
 Same week year ago ..... 2,315

**BEEF CURED:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 26,332  
 Same week year ago ..... 8,832

**PORK CURED AND SMOKED:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 952,774  
 Same week year ago ..... 444,943

**LARD AND PORK FATS:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 21,809  
 Same week year ago ..... 24,985

### LOCAL SLAUGHTER

**CATTLE:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 7,755  
 Same week year ago ..... 6,009

**CALVES:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 7,140  
 Same week year ago ..... 3,848

**HOGS:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 60,832  
 Same week year ago ..... 51,486

**SHEEP:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 41,025  
 Same week year ago ..... 27,718

### COUNTRY DRESSED MEATS

**VEAL:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 5,582  
 Same week year ago ..... 4,531

**HOG:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 609  
 Same week year ago ..... 209

**LAMB AND MUTTON:**  
 Week ending Dec. 27, 1952. ....  
 Week previous ..... 211  
 Same week year ago ..... 56

## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending December 27, was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup> .....	6,907	5,782	47,237	35,837
Baltimore, Philadelphia .....	4,200	677	21,357	884
Cincinnati, Cleveland, Detroit, Indianapolis .....	9,299	1,876	69,936	6,792
Chicago Area .....	17,387	2,814	64,541	14,062
St. Paul-Wisc. Areas <sup>2</sup> .....	15,750	17,918	121,694	9,525
St. Louis Area <sup>3</sup> .....	10,005	4,891	74,457	6,499
Sioux City .....	7,854	1	38,624	6,399
Omaha .....	18,496	109	67,237	17,460
Kansas City .....	7,186	1,876	31,562	7,272
Iowa-So. Minnesota <sup>4</sup> .....	16,250	2,272	200,316	28,137
Louisville, Evansville, Nashville, Memphis .....	4,114	3,140	36,211	.....
Georgia-Alabama Area <sup>5</sup> .....	3,227	1,101	18,266	.....
St. Joseph, Wichita, Oklahoma City ..	13,569	1,398	53,528	10,870
Ft. Worth, Dallas, San Antonio .....	8,268	4,231	21,850	4,182
Denver, Ogden, Salt Lake City .....	9,212	511	16,352	6,980
Los Angeles, San Francisco Areas <sup>6</sup> ..	14,434	2,407	30,164	19,107
Portland, Seattle, Spokane .....	3,184	390	15,552	3,120
Grand total .....	169,342	51,394	928,984	176,486
Total previous week .....	232,002	91,277	1,426,322	222,432
Total same week, 1951 .....	162,373	39,596	1,039,000	136,043

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>3</sup>Includes St. Louis National Stockyard, E. St. Louis, Ill. and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Dec. 26:

	Cattle	Calves	Hogs
Week ending Dec. 26 .....	1,150	675	4,475
Week previous (five days) .....	1,542	775	13,513
Corresponding week last year .....	620	186	9,539

## CLASSIFIED ADVERTISING

Undisplayed; set solid. Minimum 20 words \$4.00 additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count ad-

dress or box number as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
 PLEASE REMIT WITH ORDER.

### POSITION WANTED

**PACKINGHOUSE SALES EXECUTIVE:** Many years experience, retiring, desires connection with producer of canned meats. Especially interested 12 oz. and 6 1/2 lb. luncheon meat; also vienna sausage, potted meats. Louisiana, Arkansas, Texas, Oklahoma. Well acquainted in this territory. Commission basis only. W-505, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MEAT SALESMAN:** Thoroughly experienced in hotel and institutional sales with leading eastern hotel supply house. 35, single, car. Will travel or relocate. W-498, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

**FORMER CHIEF CHEMIST:** For high quality packer, seeks position. 32 years' experience includes supervising quality control, analytical and operational procedure, also pilot plant construction and operation. HENRY OLSEN, 3037 S. 48th St., Milwaukee 15, Wis.

**CAPABLE EXECUTIVE:** Thorough knowledge and experience in all operations, 18 years in industry. Livestock buying, processing, sales, etc. Age 40. Available immediately. W-519, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**RENDERING ROUTE MAN:** Or territory manager. Experienced with proven record in hottest competition. Prefer southeast but will go anywhere. Contact W-520, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### POSITION WANTED

**WORKING FOREMAN:** 26 years' experience in rendering plant. Desires position in Southern California. Good references. W-516, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERVISOR:** Edible, inedible, wet or dry, refinery, meat scrap, tankage, hides. Midwest preferred. W-521, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

**EXCELLENT OPPORTUNITY** for man experienced in cubing and freezing beef and veal steaks. Large U. S. inspected plant in the east. Write giving experience, qualifications and family status. All replies will be kept in strict confidence. W-522, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

**SALESMAN:** (Commission) To sell full line of machinery equipment and supplies for slaughterers, packers and locker plants. Write the C. SCHMIDT CO., 1712 John Street, Cincinnati 14, Ohio.

**SAUSAGE MAKER:** Active, sober. Quality merchandise. We slaughter. LATE PACKING CO., Thurmont, Maryland.

**SAUSAGE MAKER:** Experienced in full line. Must be able to handle formulas and figure costs. Upper New York state. W-514, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, New York.

### HELP WANTED

#### SALESMEN

HERE IS AN OPPORTUNITY TO JOIN WITH A FAST GROWING SEASONING CONCERN OFFERING A FULL LINE OF NEW TASTE FLAVORS HOLDING COLOR CREATIONS AND MEAT CURES FOR B.A.I. HOUSES. SALARY AND EXPENSES OR STRAIGHT COMMISSIONS. PLEASE STATE AGE, EXPERIENCE, BACKGROUND AND TERRITORY COVERED. CORRESPONDENCE HELD CONFIDENTIAL.

CONCENTRATED SEASONINGS, INC.

P.O. Box 29 Middle Village 79, N. Y.

#### SUPERINTENDENT

Excellent opportunity for right man. Salary and bonus percent of profit. Must be qualified to take full charge of plant. Full packinghouse operations including sausage, canned meats, smoked meats, etc. Submit full detail on background and qualifications. W-518, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**EXPERIENCED SAUSAGE MAKER** wanted. Must be capable of taking full charge of small plant in Maine. W-523, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

FOR ADDITIONAL CLASSIFIED ADVERTISEMENTS SEE PAGES 40 AND 41

# BARLIANT'S Inventory Disposal

Start the Year right by taking advantage of the many low priced items we are listing for quick sale. Make it a policy during this New Year to watch for our weekly National Provisioner listings. Here you will find new, used,

and rebuilt equipment and machinery offered to you at money saving prices. Make certain that your name is on our mailing list so that you will also receive our monthly bulletins giving more complete and detailed listings.

## Kill Floor

4827—HOG HOIST: Boss, vertical, 3 HP. ....	\$ 800.00
5351—CARCASS DROPPERS: (2) similar to St. John #765, NEW .....	375.00
5212—DEHAIRER: Rujak 7 1/2 HP. with scalding tank & catwalk, new in 1945, used very little .....	1025.00
4921—HOG DEHAIRER: Baby Boss .....	700.00
4868—CARING CLEANING UNIT: Anco #395 .....	2200.00
4248—CARING CLEANER: Hog & sheep, Globe Comb. ....	625.00
4235—CARING FLUSHER: stainless steel table top, motor driven rolls .....	200.00
5366—BEEF WASHER: Globe, high pressure, new, in original crate, complete, less motor .....	200.00
5309—ROTARY CUTTER: 7 1/2 HP. motor .....	400.00
5079—BAND SAW: Biro #23, with motor .....	235.00
2950—HORN & BONE SAW: Globe Co., 2 HP. motor .....	350.00
4939—SAW: with aluminum moving table, 1 1/2 HP. motor, good condition .....	175.00
5326—SAW: Kwik-Kut, 1 1/2 HP. motor, late style .....	290.00
3839—BEEF SPLITTING CLEAVERS: 201, Simmonds, Worden & White, 11"-12"-13" blades, New .....	9.00
5241—LOIN TRUCKS: (6) 32" x 48", 5 stations, 12" between stations .....	42.00
5023—KNOCKING PEN: Theseo self-balanced, in original crate .....	300.00
5014—KNOCKING PEN: Globe 36" wide, automatic box, door from front left hand end .....	Bids requested
4970—UNHACKLER: Globe #12121, 1/2 HP. motor .....	1/2 of list price

## Rendering & Lard

5008—COOKER: Dupps, 8000# cap., all stand- and accessories, New Never Used .....	\$3250.00
5347—COOKER: 5' x 8', completely rebuilt .....	1725.00
5289—COOKER: French Oil 4' x 9', 10 HP., new in 1947, used only on lard .....	2950.00
5253—COOKER: Anco, 4 1/2 x 10 with 28 drive, jacketed head, 25 HP., late style .....	3950.00
5436—COOKERS: (2) Anco 5x12, 25 HP., with starter, good condition .....	2375.00
5537—COOKERS: (3) Anco, 5' x 12", 20 HP. motor, starters, forward & reverse panel, new in 1949, used very little .....	6500.00
5011—COOKERS: (2) French Oil, 4' x 9", used for 70 to 80 lbs. internal pressure 110# jacketed, 15 HP. Master Gear Head motor with starters, have staybolted crackling pans .....	3250.00
5345—COOKER: Boss, 4 x 8, 20 HP. motor, complete .....	1675.00
5431—COOKERS: (2) Boss, 5' x 12, flat head with 25 HP. motor, good condition .....	3000.00
5439—COOKERS: Anco #300, 5' x 12", jacketed heads, with 25 HP. motor, special .....	3950.00
5422—OFFAL COOKER: 500 gal. cap., drop bottom, never used .....	425.00
5290—HYDRAULIC PRESS: French Oil, 150 ton, new in 1947, excellent condition .....	1550.00
5289—HYDRAULIC PRESS: Anco, 300 ton, very little service, 5 yrs., excellent cond .....	2500.00
5273—HYDRAULIC PRESS: 300 ton, with 3 stage pump, complete with all fittings, new condition .....	1750.00
5283—HYDRAULIC PRESS: New Boss #28A, 150 ton, with Boss 730 steam hydraulic pump, with stainless fittings and governor, save \$1000.00 on new press .....	3900.00
5522—HYDRAULIC PRESS: Albright #10-4 posts, motor driven pump, good condition .....	575.00
5080—HYDRAULIC PRESS: 300 ton four post with 8 x 1 x 13 hydraulic pump & Fisher Governor, 4500# setting, pipe & fittings included .....	1600.00
5246—HYDRAULIC CRACKLING PRESS: hand operated, complete .....	2250.00
5427—HYDRAULIC CURB PRESS: French Oil, 450 ton cap. ....	75.00
4747—CRACKLING PRESS: metal, hand power, 22 size .....	275.00
5254—CRACKLING PAN: 5'6" sq., sloping frt., 3" deep overall, fine & coarse screen, underneath coils .....	250.00
5255—GREASE MELTING PAN: 6'6" x 5'6" x 3", with heavy screened basket, coils in bottom .....	100.00
5256—SETTLING PANS: with center partition, all have coils underneath .....	125.00
57" x 48" x 30" .....	150.00
48" x 72" x 30" .....	
120" x 48" x 30" .....	

5521—EXPELLER: Anderson R.B., guaranteed by seller, good condition .....	4800.00
4142—EXPELLERS: (2) 1—Anderson #1, steam heated feed hopper, 30 HP. motor .....	1150.00
1—Red Lion, complete with 15 HP. motor & V-belt drive .....	5950.00
5022—EXPELLER: Duo Anderson, complete reconditioned .....	7150.00
5062—CRUSHER: Stedman, new 30 HP. G.E. motor, new set of teeth, 28" x 17" on spout opening, base for motor & crusher with unit, reduced to .....	1350.00
5024—CRUSHER: Rujak Rotary #14, New—Never Used, less motor .....	1500.00
5512—SHREDDER: Boss, 12 1/2" x 14" opening, 25 HP. G.E. motor, belt driven .....	1000.00
5519—DISINTEGRATOR: Belts RD18D, 75 HP. motor, excellent condition .....	\$150.00
4813—HAMMERMILL: JayBee UX, D.C., 25 HP., 4 yrs. old, excellent condition .....	825.00
5295—HOG: Diamond, new 8" x 8" opening, 2 ton per hr. cap., less motor .....	1450.00
5257—HOG: Diamond, ser. #43-2-19-15, 15" x 16" throat, excellent cond., less motor, with screw conveyor, 29" long .....	1600.00
4871—HOG: Mitts & Merrill, 15 C.R.S.C., 50 HP. motor, roller chain drive, very fine condition .....	2250.00
5539—HOG: #13 CD Mitts & Merrill, with 50 HP. motor and starter .....	2175.00
5351—HASHER-WASHER: Anco, comb. En-trail, 30" x 10" cyl., G.E. 10 HP. 1160 rpm., 2 ph., 60 cyl., 440 volt motor with starter .....	1600.00
5538—HASHER-WASHER: Anco #55, cyl. 30" x 14", with 15 HP. motor, starter, push button switch, new in 1949 .....	2250.00
5220—AGITATOR: 500 gal. water cooled, V-belt pulley, 2 paddle shafts .....	385.00
5425—MAGNETIC SEPARATOR & RECTIFIER: Dings #609 Separator & #622 Rectifier, same as Albright-Neil #609 .....	350.00
5261—STORAGE TANK: vertical, 17' high x 10'6", 4" coils .....	700.00
5357—BLOW TANK: Boss, 4000# cap., complete with fittings .....	775.00
3776—FILTER PRESS: Albright-Neil #221, 24" x 24", 40 plates 1 1/4" recessed, like new .....	1000.00
4961—FILTER: Globe, 15' dia., strainer, nozzles & roller conveyors, 5 HP. motor .....	1000.00

## Sausage & Smokehouse

5271—SMOKEHOUSE: Koch, 500# cap., gas fired .....	\$ 225.00
5518—REVOLVING SMOKEHOUSES: (4) New, Anco #147, with 4 special Trane Fan assemblies, 2 automatic smoke generators, never installed .....	Bids requested
4756—SMOKEHOUSE: Griffith, gas fired .....	275.00
4677—SMOKE MAKERS: (2) Lipton #10 .....	500.00
4083—BAKE OVEN: Advance, 96 loaf cap., late style, complete, excellent cond. ....	800.00
5356—OVEN: Globe #9479-96 loaf cap., like new .....	1500.00
4101—SILENT CUTTER: Buffalo #70-B, center dump, 400# cap., less motor, special .....	2500.00
5202—SILENT CUTTER: Buffalo #50, self emptying, 30 HP. motor, good cond. ....	975.00
2937—SILENT CUTTER: Buffalo #43A, V-belt drive, no motor .....	575.00
5216—SILENT CUTTER: Boss, 25 HP. motor, 2 sets knives, unloading device, good cond. ....	1025.00
3362—SILENT CUTTER: Buffalo #23, V-belt pulley .....	225.00
3394—SILENT CUTTER: Comb. slicer & shredder, 21" bowl, 2 HP. motor .....	350.00
5302—SILENT CUTTER: Buffalo #50, 250# cap., with 25 HP. motor .....	825.00
5242—SILENT CUTTER: Boss 32" bowl, V-belt pulley, less motor .....	
5307—SILENT CUTTER: Buffalo #43-B, 20 HP., 21" bowl, belt drive, less motor .....	200.00
5324—SILENT CUTTER: Buffalo, 250#, 25 HP. ....	925.00
4938—GRINDER: Hobart, dual model 232, 2 grinding heads with 4" plates & knives, extra worm .....	125.00
5214—GRINDER: Buffalo #56-B, 5 HP. motor .....	440.00
5414—GRINDER: Boss #161, 40 HP. new motor .....	825.00
5418—GRINDERS: (2) Cleveland Kleen-Kut, 7E type K-8-5/4" plates, requires 25 HP. motor .....	550.00
5410—GRINDER: Buffalo #56-B with continental motor, 7 1/2 HP. motor .....	600.00

5314—GRINDER: Hobart, 1 1/2 HP. motor, late style .....	200.00
5295—MIXER: Buffalo #2, 400# cap., 3 HP. ....	525.00
5294—MIXER: Anco, 1000# cap., hand tilt wheel, 10 HP. ....	850.00
5213—MIXER: Buffalo, 400# cap., 5 HP., chain drive, reconditioned .....	375.00
4310—VACUUM MIXER: 1000# cap. Globe, jacketed, with 10 HP. motor .....	1200.00
4835—KUTMIXER: 300# cap., model C-3, complete, less motor .....	425.00
5222—STUFFER: Boss, 150#, new rubber gasket for piston, good condition .....	180.00
5311—STUFFER: Buffalo, 250# cap., 2 valves, 6 tubes .....	525.00
5299—STUFFER: Buffalo, 300# cap., extra gaskets .....	450.00
5300—STUFFER: Buffalo, 250# cap. ....	450.00
5298—DISPENSERS: (2) Dohm & Nelke, no skin pork sausage, practically new. Bids requested .....	
4729—DISPENSER: Boss, 1-5 lbs., complete, like new .....	250.00
5520—SLICER: U. S. heavy duty model #3, ser. #HD353, 1 HP. ....	\$220.00
5519—SLICERS: U.S. Slicing machines, model #150-C, reconditioned, like new .....	750.00
5351—FROZEN MEAT SLICER: Keebler, model 296-A guillotine type, less motor .....	1300.00
5284—BACON SKINNERS: (2) 1—Menges Rind Master, #10 discharge conveyor, 12" wide wire mesh belt, 15'6" centers, roller chain, less motor .....	400.00
1—Menges Rind Master, ser. #170, roller chain drive, less motor .....	400.00
5215—SKINNER: Townsend, like new, model #27, 1 HP., excellent condition .....	550.00
5277—SKINNER: Townsend Pork Skinner, model #27, complete, extra Ham facing knives, excellent condition .....	600.00
5402—PATTY MAKER: Hollymatic, model #3, very good condition .....	325.00
5272—COOKER: Jourdan 4x10, 25 HP. motor, complete .....	4000.00
5443—FAMCO LINKER: Allen Gauge & Tool Co., complete with chain for links, approx. 4' to 4 1/2" long, good operating cond. ....	1750.00
5396—BARREL WASHER: Globe, late model, never used .....	1850.00
5445—MOLD WASHER: Ham Boiler Corp., first class condition .....	255.00
5404—MOLDS: 4"x4"x24", hot dipped galv., with covers, good condition .....	2.50
5235—MOLDS: Hoy, 4"x4"x10" long .....	3.75
5510—MOLDS: New, all welded, size 3 1/2"x 3 1/2"x12" .....	1.45
5237—HAM BOILERS: (100) #2, 4 1/4"x4 1/2"x12, good condition .....	4.80
5233—LOAF PANS: (100) Aluminum, 4"x10 1/2"x 5" wide .....	.75
5236—SMOKE STICKS: (150) Aluminum, 42" ea. ....	.60
5279—SMOKE STICKS: New, Aluminum, 5/8"x 48", 5/8"x52" .....	.48
Also other sizes. ....	
5223—COMPRESSOR: pressure tank, 1 1/2 HP., single phase, 220 volt motor .....	275.00
4916—PAK-ICER: Vilter, ser. #120921, 5 ton cap. per 24 hrs. ....	500.00
2744—ICE CRUSHER: 16x15 1/2 opening, pulley drive, less motor .....	295.00
3411—ICE CRUSHER: 15 1/2x10 1/2 opening, 30" dia., pulley belt drive .....	100.00
5218—KETTLE: Steam, 500 gal. cap., mild steel .....	240.00

# BARLIANT'S

• New, Used & Rebuilt Equipment

• Liquidators and Appraisers

The National Provisioner—January 3, 1953

# SALE!

May we extend our  
Best Wishes for a  
Prosperous and Happy  
New Year!

3172-KETTLES:	
1-300 gal. aluminum	525.00
2-50 gal. aluminum	125.00
1-40 gal. stainless steel clad	115.00
5219-KETTLE: steam, 50 gal. cap., mild steel	90.00
3332-KETTLE: Jacketed, aluminum, with cover & strainer	75.00
3410-DRUM: stainless steel, 55 gal., with cover, New	115.00
5540-CURING VATS: wood, 1500\$ cap., New	45.00
5541-BACON CURING BOXES: approx 800-900, 600\$-1000\$, galv. iron, wood covers	15.00

### Refrigeration

5429-AMMONIA COMPRESSOR: Howe 6 1/2 x 6 1/2, late style, 30 HP. motor, good cond.	\$1250.00
5428-AMMONIA COMPRESSOR: Howe 6A-12, late style, 30 HP. motor, factory reconditioned, fully guaranteed	1750.00
5230-COMPRESSOR: Brunner, 5 HP., water cooled Freon	600.00
5231-COMPRESSOR: G. E., 3 HP., water cooled, Freon, 2 G.E. fan coils	425.00
5249-CONDENSATE RETURN SYSTEMS (2): 1-one month old	300.00
1-slightly older	250.00
5446-FLAKE-ICER: York Der 10, good running condition	800.00
4916-PAK-ICER: Vilter, ser. #20921, 5 ton cap. per 24 hrs.	500.00
5420-COMPRESSORS: (3) Frigidaire, model FW. 620 water cooled condensers, 5 HP. ea.	575.00

### Miscellaneous

5258-BOILER: Erie City Economic, 125 HP., new 1946, 80' stack, 5 HP. pump	\$4000.00
5250-STEAM PUMP: Gardner-Denver, 6"x 5 1/2"x6", duplex #23932	165.00
5252-SCREW CONVEYOR: 29' long, 14" trough with motor & speed reducer	350.00
5201-PLATFORM SCALE: Toledo, model 1891, 500\$ cap., platform 21-4/10 x 29-4/10, 500\$ on tare beam	425.00
5248-TRACK SCALE: Toledo dial type, 2000\$ dial, 2 tare beams 400\$, 4' track	250.00
4926-BENCH SCALE: Toledo, 125\$ dial, 1/4\$ grad., 50\$ single tare bar, platform 28 1/2" x 21", completely reconditioned	275.00
4227-BENCH SCALE: Toledo, 250\$ dial, 1/4\$ grad., platform 28 1/2" x 21", completely reconditioned	275.00
5262-TANK: Horizontal, 7'6"x30", manhole opening on top one end with 2" coils, riveted	700.00
4808-SAW: All American, stainless steel table, 13 1/2" throat, with 1 1/2 HP. motor	225.00
5526-RETORTS: (28) 2'9" I.D. x 4'6" I.D. on legs, with covers & counterweights, used	100.00
5332-BOILER: Brownell HRT, 66" x 18", 100\$ pressure, 2 radiant gas burners, feed water pump, feed water control	1775.00
5034-BOILER: Kewanee 2 pass, fire box, 200\$ pressure, 100 HP.	1750.00
5265-STACK: 32" x 70", 6 1/2\$ wires, all welded, 580\$	500.00

## CLASSIFIED ADVERTISING

### HELP WANTED

#### OFFICE MANAGER

Independent packer, Chicago, wants man capable of taking full charge of office. Experience with slaughtering and punch card machines helpful but not essential. Must have good accounting background. Salary open. Write fully, giving experience, age, references. We will not contact your present employer without your permission. This is an opportunity for the right man. W-508, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### PROVISIONS MANAGER

Excellent opportunity for a man with 5 years' experience, to go with progressive independent packer located in central U.S. Must know movement of smoked meats, fresh pork and offal. Prefer 2 years' college education. All replies treated confidentially. W-512, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### INDUSTRIAL ENGINEER

Unusually good opening for an industrial engineer with 2 years' experience to join a good independent packer in the midwest. Must know how to set up standards. All replies treated confidentially. W-511, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OFFICE MANAGER: Medium sized meat packer has opening for an experienced office manager and accountant. Must have knowledge of packinghouse operations, costs, etc., as well as sales. State age, experience in detail and other pertinent information. P.O. Box 630, Wheeling, W. Va.

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 8x12 cooker, and 2x6 lead roll. EW-33, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Inexpensive SAUSAGE LINKER, old or new type. EW-524, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

### BUSINESS OPPORTUNITIES

#### SOLUBLE SEASONINGS

Reputable manufacturer outside the United States wishes to contact firm willing to make available technical experience in formulating soluble seasonings under some mutually satisfactory arrangement.

W-510, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

#### HEADQUARTERS

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8 South Dearborn St. Chicago 3, Ill.

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6-150, 350, 600, 800 gal. Dopp Seamless Kettles.

1-Davenport 23A Dewaterer, motor driven.

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ONE used BOSS silent cutter, model No. 100, bowl capacity 800 lbs. finished product, complete with G.E. 60 H.P. motor, 3 phase, 60 cycles, 220-440 volts. Good condition. PLYMOUTH ROCK PROVISION CO., 1560 Boone Ave., Bronx 60, N. Y.

NEW-IN ORIGINAL CRATE: 24"x12" shell and tube Ammonia Condenser, 654 sq. ft. complete with valves. \$1600.00. SAVE \$400.00. FS-508, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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